



In-Room Dining Menu

Our In-Room Dining menu offers a delicious selection of light bites, healthy options, and classic main dishes – perfect any time, day or night. Crafted by Michael Caines MBE and expertly prepared by our talented culinary team, each dish is created for you to enjoy in the comfort of your room.

Available Monday to Sunday. To place an order, please contact the In-Room Dining team.

OYSTERS & CAVIAR

JERSEY ROCK Natural / Mignonette / Buffalo	£5.50
OYSTER ROCKEFELLER	£6.00
KINGS CAVIAR Caviar 30g tin House-made crumpets, sour cream and chives	
BELUGA	£402.00
SEVRUGA	£135.00
GOLDEN OSCIETRA	£160.00

NIGIRI SUSHI PRICE PER PIECE

Served with soy, grated wasabi, pickled ginger

SALMON	£9.00
TUNA	£11.00
WILD SEA BASS	£9.00
WAGYU BEEF	£13.00

MAKI SUSHI 8 PIECES PER SERVE

Served with soy, grated wasabi, pickled ginger

KAPPA (V) Sushi rice, Nori seaweed, cucumber, tofu mayonnaise	£16.00
URAMAKI Sushi rice, Nori seaweed, salmon, avocado pickled ginger	£17.00
CALIFORNIA ROLL Sushi rice, Nori seaweed, crab, avocado, cucumber, sesame seeds	£20.00
TEKKA Sushi rice, Nori seaweed, tuna	£18.00
SELECT ANY 3 FOR £46.00	

LIGHT BITES

LOADED POTATO WEDGES (V) or (VG) Garlic cream, scallions	£8.00
MAC AND CHEESE BITES (V) Dill pickle	£8.50
BUTTERMILK FRIED CHICKEN THIGHS Ranch dressing Add caviar £32.00	£16.00
SMOKED SALMON Bagel, cream cheese and capers	£26.00
TUNA FLATBREAD Raw yellowfin tuna, anchovy emulsion, jalapeño, and pickled red onion	£24.00
CRISPY SCAMPI Thousand Island dressing	£12.00
THE AMERICAN BAR SLIDERS Montgomery cheddar, caramelised onion	£16.50
SMOKED COD TATER TOTS Lemon and chive	£14.50

SANDWICHES

THE AMERICAN BAR CLUB SANDWICH Grilled chicken, smoked bacon, house-made mayonnaise Add avocado £2.50 / Add grilled cheese £2.50	£21.50
REUBEN GRILLED SANDWICH Pastrami, grilled cheese, sauerkraut, Thousand Island dressing	£24.00
THE STAFFORD BURGER 8oz beef burger, Montgomery cheddar, caramelised onions, burger sauce, lettuce, tomato, dill pickle	£25.00
MUSHROOM BURGER (V) Montgomery cheddar, caramelised onions, burger sauce, lettuce, tomato, dill pickle	£21.50

MAIN DISHES

BEER-BATTERED HADDOCK Triple-cooked chips, Marrowfat peas, tartare sauce	£32.00
THE STAFFORD CHICKEN MILANESE With heritage tomato salad	£22.50
NEW YORK STRIP LOIN Cowboy butter, onion rings	£54.00
FILLET BEEF Cowboy butter, onion rings	£70.00

PIZZA

MARGHERITA (V) or (VG) Buffalo mozzarella, sliced tomato, basil, oregano	£12.00
BBQ CHICKEN House-made BBQ sauce, grilled chicken, red onion, mozzarella, blue cheese (Halal)	£17.00
COBBLE LANE Cobble Lane fennel salami, 'Nduja, pecorino, wild rocket, hot honey	£22.00
FOUR CHEESE (V) Black truffle, blue cheese, ricotta, mozzarella, pecorino	£19.00
NEAPOLITAN Smoked anchovies, capers, slow roasted cherry tomato, black olives, mozzarella	£16.00

PASTA

BAKED MAC & CHEESE (V) Aged Montgomery cheddar	£24.00
PENNE PASTA (V) Tomato sauce, basil pesto, parmesan cheese	£18.00

SIDES

FRIES	£6.50
TRIPLE-COOKED CHIPS	£9.00
MIXED LEAF SALAD	£6.50
TENDER STEM BROCCOLI	£7.00

SALADS

SALAD OF CORNISH CRAB Avocado vinaigrette, brown crab mayonnaise, lime on crispy filo	£26.00
SEASONAL VEGETABLE COBB SALAD (V) or (VG) Free range egg, Isle of Wight tomato, spring onion, cucumber Add chicken £5.00	£20.00
CAESAR SALAD Romaine lettuce, aged parmesan, marinated anchovies, caesar dressing Add chicken £5.00 / Add prawns £6.00	£20.00

PUDDINGS

SEASONAL SUNDAE Roast vanilla bean ice cream, Amarena cherry, bitter chocolate brownie	£10.00
NEW YORK STYLE CHEESECAKE Salted caramel sauce, chocolate pretzel	£12.50
CRISP APPLE PIE Vanilla and Maple ice cream	£13.00
KEY LIME PIE Lime curd, Chantilly cream, brown butter digestive	£12.50
HOUSE-MADE SCONES Clotted cream and strawberry jam	£14.50
SELECTION OF ICE CREAM AND SORBETS Per scoop	£2.50
SELECTION OF ARTISAN CHEESES Served with house-made crackers and seasonal chutney	£24.00
THE STAFFORD CREAM TEA Available from 12pm until 4pm daily Homemade plain and raisin scones, seasonal jams and Cornish clotted cream. Served with your choice of tea and coffee. With a glass of Champagne £41.00	£24.00

SPARKLING WINES & CHAMPAGNE (150ML)

	Glass	Bottle
LOUIS ROEDERER, NV Collection 245	£21.00	£108.00
LOUIS ROEDERER, 2017 Rosé	£35.00	£175.00
NYETIMBER, 2016 Blanc de Blancs		£116.00
HUNDRED HILLS, 2018 Sparkling Rosé		£110.00

WHITE WINE (175ML)

CHABLIS DOMAINE ALAIN GAUTHERON Burgundy, France	£19.00	£80.00
SAUVIGNON BLANC Cloudy Bay, Marlborough, New Zealand	£21.00	£85.00
CHARDONNAY, ‘ROSE ROCK’ Domaine Drouhin, Eola-Amity Hills AVA, Oregon, USA	£23.00	£99.00
ALBARINO, LAGAR DE COSTA Rías Baixas, Galicia, Spain	£17.00	£68.00

ROSÉ WINE (175ML)

CHÂTEAU D’ESCLANS “ROCK ANGEL” Côtes de Provence, France	£19.00	£79.00
DOMAINE OTT “CLOS MIREILLE” Côtes de Provence, France	£22.00	£89.00

RED WINE (175ML)

RIOJA RESERVA DOCA Marques de Murrieta, Finca Ygay, Spain	£17.00	£72.00
PINOT NOIR “MONTEREY”, LA CREMA Monterey County, California, USA	£19.00	£79.00
CHATEAUNEUF-DU-PAPE, E. GUIGAL Rhône Valley, France	£26.00	£110.00
LE VOLTE DELL’ORNELLAIA Tuscany, Italy	£17.00	£71.00

ALCOHOL-FREE SPARKLING WINE (150ML)

	Glass	Bottle
WILD IDOL, 2022 Sparkling White, Germany	£16.00	£75.00

ALCOHOL-FREE LAGER & APERITIF

MENABREA 0.0 CRODINO	£9.50 £7.50
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ALCOHOL-FREE SPIRITS

SOBER GIN	£12.50
SOBER RUM	£12.50
SOBER WHISKY	£12.50
SYLVA HAZEL	£12.50

SOFT DRINKS & SMOOTHIES

JUICE		£7.50
Apple Juice	Pink Grapefruit Juice	
Cranberry Juice	Pineapple Juice	
FRESHLY SQUEEZED Orange Juice		£7.50
SMOOTHIES		£9.00
Mango & Passion Fruit		
Strawberry & Banana		

HOT DRINKS

HOT CHOCOLATE		£7.50
TEA		£6.50
English Breakfast	Earl Grey	
Jasmine	Darjeeling	
Decaffeinated	Peppermint	
COFFEE		£6.50
Filter Coffee	Cappuccino	
Americano	Espresso	
Caffe Latte	Decaffeinated	
CHOICE OF MILK		
Full fat	Semi skimmed	
Soya	Almond	
Oat	Lactose-Free	

We are happy to provide information on food allergies and intolerances on request. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. (V) vegetarian option (VG) vegan option. All prices are inclusive of VAT. A discretionary service charge of 15% will be added to your bill. The Stafford London is committed to culinary excellence and operating with an environmentally and socially responsible approach. We minimise our footprint by prioritising local suppliers, British farmers, seasonal ingredients and implementing composting and recycling practices. Our menus proudly exclude endangered species, and we are active in ensuring that all our purchasing practices are financially beneficial for everyone involved. Please note that a tray charge of £5.00 will apply to room service orders.