



MICHAEL CAINES
at The Stafford



À La Carte Menu

STARTERS

Tartlet Of Newlyn Red Mullet

Brown crab custard, cucumber, seaweed relish

£26.00

Slow Roast Quail

Onion and truffle confit, celeriac fondant, tarragon jus

£28.00

Pan Roasted Duck Liver

*Chicory, Gewürztraminer golden raisins, candied walnuts, orange confit,
duck orange sauce*

£35.00

Warm Lobster Salad

Mango, cardamom and lime vinaigrette, curried mayonnaise

£38.00

MAINS

Pan Roasted Brixham Turbot

Shellfish chowder, Oscietra caviar, oyster, Lympstone Manor Cuvée sauce

£55.00

Roast Guinea Fowl

Lentils à la Française, pumpkin, cumin red wine jus

£46.00

Roast Saddle of Venison

*Chestnut and parsnip, salsify, braised red cabbage,
venison red wine and jasmine sauce*

£48.00

Stoke Marsh Farm Hereford Beef

Braised beef cheek, celeriac purée, red wine sauce

£50.00

DESSERTS

Green Apple

Apple cider ice cream, caramel apple purée

£20.00

Caramelised White Chocolate Ganache

Roast sesame tuile, pink grapefruit, pear, Hojicha ice cream

£20.00

£15.00 supplement with King's Caviar

Chocolate Orange Confit Mousse

Orange confit sorbet

£20.00

Pistachio Soufflé

Pistachio ice cream

£20.00

Selection of Regional Cheeses from Our Trolley

Served with accompaniments

£ 29.00

Tea Or Coffee & Petit Fours

£10.00 per person

We understand that preferences and dietary needs vary, and our culinary team will gladly accommodate special requests with advance notice.

We are committed to culinary excellence and to operating with an environmentally and socially responsible approach. We prioritise local suppliers, support British farmers, and showcase seasonal ingredients, while actively minimising our footprint through composting and recycling practices. Our menus proudly exclude endangered species, and we are committed to ensuring that our sourcing and purchasing practices are fair and beneficial for all involved.

All prices include VAT. A discretionary 15% service charge will be added to your bill. (V) Vegetarian (VG) Vegan