

BREAKFAST	
The Stafford Breakfast <i>The Stafford breakfast includes any hot dish from the menu, a selection of viennoiserie, fresh fruit, toast, fresh juice, tea or coffee</i> £39.50	
STAFFORD’S FAVOURITES	
Hot Smoked Salmon, Cucumber Beurre Blanc <i>Poached egg, home-made mini crumpets</i> £29.00	Saxon Sausage & Runny Egg Muffin <i>Westcombe Cheddar, Yorkshire plum chutney, English mustard on toasted muffin bread</i> £23.00
Slow Cooked Jumbo Oats <i>Tea-Soaked prunes & clotted cream, almond granola, Devon honey, orange purée</i> £21.00	Watercress Omelette <i>Lemon goat’s curd, spicy harissa, coriander and red onion</i> £23.00
GRAIN & BAKERY	
Toasted Crumpets <i>Netherend butter, Lympstone Estate honey</i> £9.00	
Toast <i>White, wholemeal, multigrain or sourdough Netherend Farm butter, seasonal preserves</i> £6.00	
Danish Pastry Basket <i>A selection of today’s freshly baked pastries Please ask for today’s offering.</i> £11.00	
H. Foreman & Son Smoked Salmon and Cream Cheese on Bagel £24.00	
Broadlands Smoked Back Bacon and Fried Egg on Brioche Bun <i>Tomato ketchup or brown sauce</i> £21.00	
Confit Plum Tomatoes, Cream Cheese and Fresh Basil on Bagel £18.00	
Organic Oat Porridge <i>Prepared with milk or water, served with berries, honey, dried fruit or nuts</i> £15.00	
Homemade Granola <i>Mixed berries, compote, natural or Greek yoghurt</i> £15.00	

THE STAFFORD LONDON BREAKFAST MENU	
FRUIT & YOGHURT	
Sliced Fruit Plate £15.00	Rhubarb, Raspberries, Pear £11.00
Mixed Berries £15.00	Longley Farm Greek or Natural Yoghurt £10.00
SWEET	
Waffles <i>Rhubarb compote, mixed berries, vanilla cream, orange purée</i> £21.00	Pancakes <i>With your choice of: Maple syrup, warm blueberries & crème fraîche or Streaky bacon & maple syrup</i> £22.00
French Toast <i>Caramelised hazelnuts, citrus confit, vanilla cream</i> £22.00	
HEALTHY	
Avocado & Feta Cheese <i>Poached eggs, fresh herbs, rapeseed oil and lemon on toasted multigrain</i> £21.00	British Fields Bowl <i>Longley Farm Greek yoghurt, toasted sunflower & pumpkin seed granola, Lympstone Estate honey, raspberries, bee pollen</i> £17.00
Acai Bowl <i>Almond nut butter, chia seed granola, banana, kiwi, flaked coconut</i> £19.00	Bircher Muesli <i>Walnut, apple, linseeds, raisins</i> £14.00
EGGS	
Burford Brown eggs <i>Poached, scrambled, boiled or fried</i> £15.00	Eggs Florentine <i>English muffin, spinach, Hollandaise, grated Lincolnshire poacher</i> £21.00
H. Foreman & Son Smoked Salmon <i>Scrambled or poached egg</i> £28.00	Omelette <i>With your choice of filling</i> £22.00
Eggs Benedict or Royale <i>English muffin, ham or smoked salmon, Hollandaise sauce</i> £23.00	

SIDES	
Grilled or Gratinated Tomato £6.00	Turkey Bacon £6.00
Potato Hash Brown £6.00	Black Pudding £6.00
Roast Field Mushrooms £5.00	Wiltshire Breakfast Sausage £6.00
Avocado £6.00	Chicken Sausage £6.00
Broadland Smoked Back or Sweet Cured Streaky Bacon £6.00	
ENGLISH & SAVOURY	
Traditional English Breakfast <i>Burford brown eggs - fried, poached or scrambled, Broadland smoked back bacon, middle white pork sausage, black pudding field mushroom, gratinated plum tomato, potato hash brown, baked beans</i> £27.00	
Choice of Eggs or Scrambled Tofu <i>Potato hash brown, spinach, field mushrooms, plum tomato, vegetable sausage, baked beans, humous</i> £23.00	
Three British Artisan Cheeses <i>Sliced cured meats, Yorkshire chutney, crisp bread</i> £25.00	
DRINKS	
Freshly Squeezed Juice £7.50	Organic Brazillian Nespresso and Decaf Coffee <i>Filter Coffee, Cappuccino, Latte, Americano, Flat White, Espresso, Iced Coffee, Macchiato, Mocha</i> £6.50
Wellness Smoothie of the Day £9.00	Hot Chocolate £7.50
Tea <i>Signature, herbal & rare tea blends from Camellia’s Tea House, Stafford English Breakfast, St James’s Blend, Jasmine Pearls, Japan Sencha, Peppermint, Chamomile</i> £6.50	COCKTAILS
Camellia’s Tea House sources the finest quality teas and organic herbs, spices, and flowers, all of which are sustainable and hand-blended.	Bloody Mary £22.00
	Virgin Mary £15.00
	Mimosa £23.00

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 and champion British farmers and their produce and sustainable fish where possible to 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. *Recommendation (V) Vegetarian (VG) Vegan