



MICHAEL CAINES
at The Stafford



Valentine's Day Tasting Menu

Orkney Scallop Ceviche

Oscietra caviar, honey and soy, avocado vinaigrette

Beef Cheek Raviolo

Celeriac fondant, watercress purée, Madeira sauce

Butter Poached Cod

Mussels, saffron and seaweed chowder

Roast Saddle of Venison

Chestnut purée, parsnip, salsify, braised red cabbage

Red wine and jasmine sauce

Strawberry Mousse with Yuzu

Vanilla ganache and lemon palm

£145.00 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