

THE AMERICAN BAR

COCKTAIL & CHAMPAGNE

OYSTERS & CAVIAR

JERSEY ROCK Natural / Mignonette	£6.00
OYSTER ROCKEFELLER	£7.00
KINGS CAVIAR Caviar 30gr House-made crumpets, sour cream and chives	
SEVRUGA	£140.00
OSCIETRA	£160.00
BELUGA	£400.00

MAKI SUSHI 8 PIECES PER SERVE

Served with soy, grated wasabi, pickled ginger

KAPPA, CUCUMBER Sushi rice, nori seaweed, cucumber, tofu mayonnaise	£17.00
URAMAKI, SALMON Sushi rice, nori seaweed, wasabi, salmon, avocado, pickled ginger	£18.00
CALIFORNIA ROLL, CRAB Sushi rice, nori seaweed, crab, avocado, cucumber, sesame seeds	£21.00
TEKKA, TUNA Sushi rice, nori seaweed, tuna	£22.00
A SELECTION OF THREE Choose any three sushi varieties	£50.00

LIGHT BITES

MAC & CHEESE BITES (V) Dill pickle, gherkin ketchup	£10.00
JALAPEÑO POPPERS Cream cheese, smoked cheddar, ranch dressing	£12.00
CRISPY SCAMPI Thousand Island dressing	£14.00
BUTTERMILK FRIED CHICKEN THIGHS Ranch dressing, spring onion	£17.00
THE AMERICAN BAR SLIDERS Tomato, pickles, lettuce, Montgomery Cheddar caramelised onions, burger sauce	£20.00
TUNA TARTARE Avocado, sesame, yuzu ponzu, crispy wontons	£26.00
SMOKED SALMON Bagel, salmon roe, pickled onions, cream cheese	£27.00
MINI LOBSTER AND PRAWN ROLLS Cucumber, Marie rose sauce, crispy onions	£45.00
NEW ENGLAND CLAM CHOWDER Smoked bacon, potatoes, dill	£20.00

PASTA

BAKED MAC & CHEESE (V) Aged Montgomery Cheddar cheese, chives	£24.00
SHRIMP FRA DIAVOLO Linguine, king prawns, spicy San Marzano tomato sauce, garlic, parsley	£28.00
FETTUCCINE ALFREDO Parmesan cream sauce, cracked black pepper	£26.00

SALADS

CAESAR SALAD or (V) Romaine lettuce, aged Parmesan, smoked bacon, marinated anchovies, croutons, Caesar dressing Add chicken £8.00 / Add prawns £9.00	£21.00
SEASONAL VEGETABLE COBB SALAD (V) or (VG) Free range egg, Isle of Wight tomato, spring onion, cucumber, avocado, blue cheese dressing Add chicken £8.00 / Add prawns £9.00	£22.00
MARYLAND CRAB CAKES Old Bay remoulade, shaved fennel, lime vinaigrette, dill	£28.00

PIZZA

MARGHERITA (V) or (VG) Mozzarella, tomato sauce, basil, oregano	£20.00
PEPPERONI Tomato sauce, pepperoni, mozzarella	£22.00
BBQ CHICKEN BBQ sauce, grilled chicken, red onion, mozzarella, blue cheese	£23.00
AMERICAN BAR "DIAVOLA" Cobble lane fennel salami, Nduja, Pecorino cheese, wild rocket	£25.00
FOUR CHEESE Blue cheese, ricotta, mozzarella, pecorino, black truffle salsa	£26.00



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.

SANDWICHES

THE AMERICAN BAR CLUB SANDWICH Grilled chicken, smoked bacon, tomato, egg, lettuce, house-made mayonnaise Add avocado £2.50 / Add grilled cheese £2.50	£23.00
REUBENS GRILLED SANDWICH Slow cooked wagyu beef brisket, warm sauerkraut, dill pickle, and melted Gruyère, Russian dressing served on toasted rye bloomer	£25.00
THE STAFFORD BURGER 6oz British beef burger, Montgomery Cheddar, caramelised onions, burger sauce, lettuce, tomato, dill pickle	£26.00
THE STAFFORD VEGETARIAN BURGER (V) Plant based burger Montgomery cheddar, caramelised onions, burger sauce, lettuce, tomato, dill pickle	£26.00
NASHVILLE HOT CHICKEN SANDWICH Spicy buttermilk fried chicken, pickles, ranch slaw, brioche bun	£24.00

MAIN DISHES

BEER-BATTERED HADDOCK Triple-cooked chips, marrowfat peas, tartare sauce	£33.00
THE STAFFORD CHICKEN MILANESE Topped with heritage tomato salad, bitter leaves, Parmesan	£30.00
NEW YORK STRIP LOIN 10oz Cowboy butter, onion rings	£55.00
BEEF FILLET 6oz Cowboy butter, onion rings	£65.00

SIDES

MIXED LEAF SALAD	£8.00
TENDER STEM BROCCOLI	£8.50
FRIES	£9.00
TRIPLE COOKED CHIPS	£10.00
TRUFFLE FRIES Truffle and freshly grated parmesan	£14.00

PUDDINGS

CRÈME BRÛLÉE Vanilla crème brûlée, rhubarb compote and fresh strawberries	£17.00
TIRAMISU COFFEE CUP Classic tiramisu, mascarpone cream and coffee sponge fingers	£17.00
LEMON MERINGUE PIE Yuzu lemon meringue pie, fresh lemon sorbet	£17.00
STRAWBERRY PAVLOVA Meringue, Chantilly cream, fresh strawberries, strawberry compote and basil strawberry sorbet	£17.00
ARTISAN CHEESE SELECTION Served with house-made crackers and seasonal chutney	£25.00
SELECTION OF HOUSE-MADE ICE CREAMS AND SORBET Per scoop £3.00	
HOUSE-MADE SCONES AND JAM Clotted cream and mixed berries jam	£15.00
THE STAFFORD CREAM TEA House-made plain and raisins scones, seasonal jam, cornish clotted cream. Served with your choice of tea and coffee	£24.00



DID YOU KNOW

WHY “THE AMERICAN BAR”?

During Prohibition (1920–1933), American cocktail culture crossed the Atlantic, inspiring London’s hotels to embrace American-style drinks and the name “American Bar”.

The Stafford is one of the last to carry the name today — a tradition reflected in our cocktails and our food, from classic American dishes to familiar flavours with a Stafford twist.



DISCOVER MORE



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