BREAKFAST SELECTION

(AVAILABLE 11PM – 7AM)

OMELETTE (V) **£18.00**
Free-range eggs, served with mixed leaf salad
Choice of aged cheddar, wild mushrooms, smoked ham, tomatoes, herbs
Add smoked salmon **£9.00**

H FORMAN & SON SMOKED SALMON **£28.00**
Scrambled eggs

FRIED OR SCRAMBLED EGGS ON TOAST **£15.00**

NATURAL YOGHURT & BERRIES **£12.00**
Greek yoghurt, seasonal berries, acacia honey

PASTRY BASKET (V) **£12.00**
Selection of freshly baked viennoiserie, preserves & butter

SOFT DRINKS & SMOOTHIES

JUICE **£7.50**
Apple Juice Pink
Grapefruit Juice
Cranberry Juice
Pineapple Juice

FRESHLY SQUEEZED **£4.00**
Orange Juice

WELLNESS SMOOTHIE OF THE DAY **£12.00**

HOT DRINKS

HOT CHOCOLATE **£7.50**

TEA
English Breakfast **£6.50**
Earl Grey **£6.50**
Jasmine **£7.00**
Darjeeling **£7.00**
Decaffeinated **£6.50**
Peppermint **£6.50**

COFFEE
Filter Coffee **£6.50**
Cappuccino **£7.00**
Americano **£6.50**
Espresso **£6.00**
Double Espresso **£6.50**
Caffe Latte **£7.00**
Decaffeinated **£6.50**

CHOICE OF MILK
Full fat
Semi skimmed
Soya
Almond
Oat
Lactose-Free

SPARKLING WINES & CHAMPAGNE (150ML)

	Glass	Bottle
VEUVE CLIQUOT, NV Yellow Label, Brut	**£28.00**	**£145.00**
VEUVE CLIQUOT, NV Rosé, Brut	**£35.00**	**£175.00**
HAMBLEDON, NV Classic Cuvée, UK	**£21.00**	**£105.00**
RATHFINNY ESTATE 2019 Sparkling Rosé, UK	**£23.00**	**£115.00**

WHITE WINE (175ML)

CHABLIS DOMAINE PAUL NICOLLE Burgundy, France	**£19.00**	**£85.00**
SAUVIGNON BLANC, CLOUDY BAY Marlborough, New Zealand	**£21.00**	**£90.00**
CHARDONNAY, RIVER RANCH WENTE Arroyo Seco, Monterey, USA	**£23.00**	**£100.00**
ALBARINO, LAGAR DE COSTA Rías Baixas, Galicia, Spain	**£17.00**	**£68.00**

ROSÉ WINE (175ML)

CHÂTEAU D'ESCLANS "ROCK ANGEL" Côtes de Provence, France	**£22.00**	**£95.00**
CHÂTEAU D'ESCLANS, "LES CLANS" Provence, France	**£30.00**	**£125.00**

RED WINE (175ML)

CALCARIO DO PRINCIPAL COLINAS Bairrada, Portugal	**£19.00**	**£82.00**
PINOT NOIR "MONTEREY", LA CREMA Monterey County, California, USA	**£21.00**	**£90.00**
GIGONDAS, LES MURAILLES, FERRATON Rhône Valley, France	**£26.00**	**£110.00**
LE VOLTE DELL'ORNELLAIA Tuscany, Italy	**£18.00**	**£77.00**

ALCOHOL-FREE SPARKLING WINE (150ML)

	Glass	Bottle
FRENCH BLOOM, LE BLANC Sparkling White, France	**£19.00**	**£90.00**

ALCOHOL-FREE LAGER & APERITIF

MENABREA 0.0 **£11.00**
CRODINO **£7.50**

ALCOHOL-FREE SPIRITS

SOBER GIN **£12.50**
SOBER RUM **£12.50**
SOBER WHISKY **£12.50**

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 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.
Please note that a tray charge of £5.00 will apply to room service orders.

In-Room Dining Menu

THE STAFFORD LONDON
EST 1912

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 from 6am - 11pm. To place an order, please contact the In-Room Dining team.

OYSTERS & CAVIAR

JERSEY ROCK £6.00
Natural / Mignonette

OYSTER ROCKEFELLER £7.00

KINGS CAVIAR Caviar 30g
House-made crumpets, sour cream and chives

BELUGA £400.00

SEVRUGA £140.00

GOLDEN OSCIETRA £160.00

MAKI SUSHI **8 PIECES PER SERVE**
Served with soy, grated wasabi, pickled ginger

KAPPA, CUCUMBER (V) £17.00
Sushi rice, nori seaweed, cucumber, tofu mayonnaise

URAMAKI, SALMON £18.00
Sushi rice, nori seaweed, salmon, avocado, pickled ginger

CALIFORNIA ROLL, CRAB £21.00
Sushi rice, nori seaweed, crab, avocado, cucumber, sesame seeds

TEKKA, TUNA £22.00
Sushi rice, nori seaweed, tuna

A SELECTION OF THREE £50.00
Choose any three sushi varieties

LIGHT BITES

MAC & CHEESE BITES (V) £10.00
Dill pickle, gherkin ketchup

JALAPEÑO POPPERS (V) or (VG) £12.00
Cream cheese, smoked Cheddar, ranch dressing

BUTTERMILK FRIED CHICKEN THIGHS £17.00
Ranch dressing, spring onion

SMOKED SALMON £27.00
Bagel, salmon roe, pickled onions, cream cheese

TUNA TARTARE £26.00
Avocado, sesame, yuzu ponzu, crispy wontons

CRISPY SCAMPI £14.00
Thousand Island dressing

THE AMERICAN BAR SLIDERS £20.00
Tomato, pickles, lettuce, Montgomery Cheddar caramelised onions, burger sauce

MINI LOBSTER AND PRAWN ROLLS £45.00
Cucumber and Marie rose sauce, crispy onions

NEW ENGLAND CLAM CHOWDER £20.00
Smoked bacon, potatoes, dill

SANDWICHES

THE AMERICAN BAR CLUB SANDWICH £23.00
Grilled chicken, smoked bacon, tomato, egg, lettuce, house-made mayonnaise
Add avocado **£2.50** / Add grilled cheese **£2.50**

REUBENS GRILLED SANDWICH £25.00
Slow-roasted, smoked Wagyu beef brisket, warm sauerkraut, dill pickle and melted Gruyère, served on toasted rye bloomer

THE STAFFORD BURGER £26.00
6oz British beef burger, Montgomery Cheddar, caramelised onions, burger sauce, lettuce, tomato, dill pickle

THE STAFFORD VEGETARIAN BURGER (V) £26.50
Plant based burger Montogomery Cheddar, caramelised onions, burger sauce, lettuce, tomato, dill pickle

MAIN DISHES

BEER-BATTERED HADDOCK £33.00
Triple-cooked chips, marrowfat peas, tartare sauce

THE STAFFORD CHICKEN MILANESE £30.00
Topped with heritage tomato salad, bitter leaves, Parmesan

NEW YORK STRIP LOIN 10oz £55.00
Cowboy butter, onion rings

BEEF FILLET 6oz £65.00
Cowboy butter, onion rings

PIZZA

MARGHERITA (V) or (VG) £20.00
Mozzarella, tomato sauce, basil, oregano

BBQ CHICKEN £23.00
BBQ sauce, grilled chicken, red onion, mozzarella, blue cheese

PEPPERONI £22.00
Tomato sauce, pepperoni, mozzarella

FOUR CHEESE (V) £26.00
Blue cheese, ricotta, mozzarella, pecorino, black truffle salsa

AMERICAN BAR "DIAVOLA" £25.00
Cobble lane fennel salami, Nduja, Pecorino cheese, wild rocket

PASTA

BAKED MAC & CHEESE (V) £24.00
Aged Montgomery Cheddar

PENNE PASTA (V) £22.00
Tomato sauce, basil pesto, parmesan cheese

SHRIMP FRA DIAVOLO £28.00
Linguine, king prawns, spicy San Marzano tomato sauce, garlic, parsley

FETTUCCINE ALFREDO £26.00
Parmesan cream sauce, cracked black pepper

SIDES

FRIES £9.00
TRIPLE-COOKED CHIPS £10.00
TRUFFLE FRIES £14.00
MIXED LEAF SALAD £8.00
TENDER STEM BROCCOLI £8.50

SALADS

SEASONAL VEGETABLE COBB SALAD (V) or (VG) £22.00
Free range egg, Isle of Wight tomato, spring onion, cucumber, avocado, blue cheese dressing
Add chicken **£8.00** / Add prawns **£9.00**

CAESAR SALAD £21.00
Romaine lettuce, aged Parmesan, smoked bacon, marinated anchovies, croutons, Caesar dressing
Add chicken **£8.00** / Add prawns **£9.00**

MARYLAND CRAB CAKES £28.00
Old Bat remoulade, shaved fennel, lime vinaigrette, dill

PUDDINGS

CRÈME BRÛLÉE £17.00
Vanilla crème brûlée, rhubarb compote and fresh strawberries

TIRAMISU COFFEE CUP £17.00
Classic tiramisu, mascarpone cream and coffee sponge fingers

LEMON MERINGUE PIE £17.00
Yuzu lemon meringue pie, fresh lemon sorbet

STRAWBERRY PAVLOVA £17.00
Meringue, Chantilly cream, fresh strawberries, strawberry compote and basil strawberry sorbet

ARTISAN CHEESE SELECTION £25.00
Served with house-made crackers and seasonal chutney

SELECTION OF HOUSE-MADE ICE CREAMS AND SORBETS £3.00
Per scoop

HOUSE-MADE SCONES AND JAM £15.00
Clotted cream and mixed berries jam

THE STAFFORD CREAM TEA £24.00
House-made plain and raisins scones, seasonal jam, cornish clotted cream. Served with your choice of tea and coffee.

LATE NIGHT MENU
(AVAILABLE 11PM – 6AM)

SALADS

SEASONAL VEGETABLE COBB SALAD (V) or (VG) £22.00
Free range egg, Isle of Wight tomato, spring onion, cucumber, avocado, blue cheese dressing
Add chicken **£8.00** / Add prawns **£9.00**

CAESAR SALAD or (V) £21.00
Romaine lettuce, aged Parmesan, smoked bacon, marinated anchovies, croutons, Caesar dressing
Add chicken **£8.00** / Add prawns **£9.00**

SOUP

SOUP OF THE DAY £15.00

SANDWICHES

THE AMERICAN BAR CLUB SANDWICH £23.00
Grilled chicken, smoked bacon, tomato, egg, lettuce, house-made mayonnaise
Add avocado **£2.50** / Add grilled cheese **£2.50**

THE STAFFORD BURGER £26.00
6oz British beef burger, Montgomery Cheddar, caramelised onions, burger sauce, lettuce, tomato, dill pickle

THE STAFFORD VEGETARIAN BURGER (V) £26.00
Plant based burger Montogomery Cheddar, caramelised onions, burger sauce, lettuce, tomato, dill pickle

PASTA

BAKED MAC & CHEESE (V) £24.00
Aged Montgomery Cheddar cheese, chives

PENNE PASTA (V) £22.00
Tomato sauce, basil pesto, parmesan cheese

PIZZA

MARGHERITA (V) or (VG) £20.00
Mozzarella, tomato sauce, basil, oregano

BBQ CHICKEN £23.00
BBQ sauce, grilled chicken, red onion, mozzarella, blue cheese

FOUR CHEESE (V) £26.00
Blue cheese, ricotta, mozzarella, pecorino, black truffle salsa

MAINS

BEER-BATTERED HADDOCK £33.00
Triple-cooked chips, marrowfat peas, tartare sauce

THE STAFFORD CHICKEN MILANESE £30.00
Topped with heritage tomato salad, bitter leaves, Parmesan

SIDES

FRIES £9.00
TRIPLE-COOKED CHIPS £10.00
TRUFFLE FRIES £14.00
MIXED LEAF SALAD £8.00
TENDER STEM BROCCOLI £8.50

PUDDINGS

TIRAMISU COFFEE CUP £17.00
Classic tiramisu, mascarpone cream and coffee sponge fingers

LEMON MERINGUE PIE £17.00
Yuzu lemon meringue pie, fresh lemon sorbet

FRESH FRUIT PLATE £18.00