



MICHAEL CAINES
at The Stafford



The Stafford Classics

STARTERS

King's Caviar

Sevruga
£135.00

Golden Oscietra
£160.00

30gr of caviar served with homemade crumpets, sour crème & chives

H Forman & Son Smoked Salmon

London Cure
£25.00

The Balvenie
£27.50

*Garnished with free-range egg, cucumber and dill pickle, mustard dressing,
horseradish crème fraiche, soda bread*

MAINS

Brixham Dover Sole

Pan roasted or simply grilled
Served with your choice of white wine sauce
Or

Rosemary nut brown butter, brown shrimps, tomato concasse, lemon and parsley
£80.00

The Stafford Beef Wellington

Stoke Marsh Farm Hereford Beef
Heritage carrots and red wine sauce
£139.00
(2 persons)

SIDES

Triple Cooked Chips

£9.00

Pomme Purée

£9.00

Seasonal Vegetables

£10.00

Tomato & Red Onion Salad

£8.00

Bread & Butter

£8.00

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