



THE  
STAFFORD  
LONDON  
EST 1912

## AFTERNOON TEA MENU

# Afternoon Tea

Your choice of tea and coffee

Selection of finger sandwiches

Homemade plain and raisin scones

Seasonal jams and Cornish clotted cream

Seasonal patisserie

**£36 per person**

**With a glass of Lanson Père & Fils Champagne**

**£48 per person**

# Cream Tea

Your choice of tea and coffee

Homemade plain and raisin scones

Seasonal jams and Cornish clotted cream

**£15 per per person**

**With a glass of Lanson Père & Fils Champagne**

**£27 per person**

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

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# Selection of Teas

Our tea is supplied by Camellia Teas – an artisan producer and importer, hand blending its teas here in London.

Just as with wine, tea is influenced by soil type and climate, in addition to differences in the farming and production process. It is thought there are around 1500 variants of tea, produced in 36 countries.

We have carefully selected 24 exceptional teas for your enjoyment.

## Stafford Signature Blends

Especially selected by the team here at The Stafford, we offer four bespoke signature blends, which one will you try?

### Stafford English Breakfast Blend

A full bodied, sturdy tea with delicate flowery and spicy undertones, made with high altitude grown broken orange pekoe black teas and a touch of Chinese Keemun Tea.

### The Game Bird

A wonderful fragrant and smokey black fusion tea, with hints of golden syrup and subtle flowery undertones. The blend combines broken orange pekoe black teas with the most distinct Lapsang Souchong Tea (where the tea leaves are hung in baskets over smoking pine wood fires to dry out); the result is a wonderful dark fusion tea which is ideal for pairing with meat.

### Queen's Stafford Blend

The Queen's Stafford blend is a lovely balance between a refreshing and bright Keemun Tea and the citrusy notes and flowery fragrance of oil of Bergamot, orange blossoms, rose petals and jasmine bai mao huo tea.

### Oyster Digestive Blend

With a base of clean, pure Japanese Sencha tea, the Oyster digestive blend is a wonderful digestive tea with an element of sweetness and fragrance of lemongrass and lemon verbena. The addition of lavender and rose hips, presents a floral undertone which is balanced out with the slight bitterness of hibiscus.

# Black Teas

## Darjeeling Jungpana Supreme 2nd Flush

Much sought after among connoisseurs of Darjeeling vintage, Jungpana is a tiny, beautiful and renowned garden nestled in the hills of the Kurseong Valley, Darjeeling, India. The garden is located on a steep slope near the Goomtee estate, which makes it incredibly remote and accessible only by foot. The tea has delightful hints of almond and walnut, a smooth texture and distinct fruit notes with a delightful long finish.

## Ceylon Kenilworth

Named after Kenilworth Castle in Warwickshire, England, the Sri Lankan Tea estate was created in 1947. The estate produces one of the highest quality teas in Sri Lanka with beautiful black leaves. The full-bodied infusion is a dark-red with an earthy, spicy flavour.

## Earl Grey

Earl Grey's distinct flavour is a result of combining high quality Chinese black tea and oil of bergamot, originally used to protect the flavour from mould and tar during long sea voyages. This beautifully scented tea with its flowery and citrusy flavour remains the embodiment of the finest English tea.

## Afternoon Tea

A lovely aromatic, flowery taste. This tea is blended with long leaves from Darjeeling and Ceylon and is ideal with scones and cakes.

# Oolong Teas

## China Milky Oolong

This Gold Taste award winning oolong tea has a delicious and distinctive flavour with vanilla undertones. This extraordinary tea is characterised by a milky and smooth infusion and is a true delight to all the senses.

## Tie Guan Yin

Tie Guan Yin, or the "Iron Goddess of Mercy", is considered to be one of the most famous Chinese teas. This premium oolong tea was created during the Qing Dynasty in Anxi, Fujian Province, in a beautiful mountainous landscape.

With well-balanced floral taste, a harmonious creamy finish, the light yellow infusion offers a refreshing aroma and a gently sweet flavour with fruity undertones.

# Herbal Infusions

## Peppermint

Peppermint is well known for being a fantastic digestive and also a circulatory stimulant. It also has decongestive properties which can help with catarrhal congestion, cold relief and headaches. This premium whole leaf peppermint has a mild sweet undertone and its crisp freshness can be enjoyed all day long.

## Chamomile Flowers

Our Great Taste Award winning Chamomile Flowers tea is an all-time favourite when it comes to calming the nerves, soothing irritability and relieving pain in the digestive system. It is believed to have anti-inflammatory and anti-septic properties. Traditionally it has been known to ease colds and flu, symptoms associated to allergy, cystitis and eczema. The lovely Chamomile flowers produce a golden cup with a creamy and sweet infusion.

## Rose Buds

Rose Buds Tea is made entirely of tiny rose buds. The rose buds provide a floral aroma and a delicate rose-flavoured infusion, known to have several healing properties, which are detoxifying for the body, such as cleansing the skin and eliminating heat from the body.

## Very Berry

An exciting, pure fruit tea consisting of a wide selection of berries and a few other dried fruits, such as papaya. The deep red cup is characterised by a vivid fruitiness and a pleasing sweetness that is balanced by the tart hints of hibiscus.

## Rooibos Orange & Cactus Fig

A very popular rooibos blend, packed with fascinating ingredients such as papaya, liquorice and orange. The distinct creamy sweetness of rooibos is complemented by fragrant citrus tones and fruity finish, proving to be an exciting, caffeine free alternative to many fusion teas.

## Zest Tea

This is a delicate and refreshing herbal tea which is believed to benefit the digestive system, but also to have a general soothing and calming effect on the body. It contains lemongrass, lemon peel and ginger and is marked by a tangy aroma and an invigorating lemon flavour with a spicy finish.

# Fusions Teas

## Chocolate Tea

The unmistakable flavour of chocolate without all the calories! A medium bodied blend of Chinese and Ceylon black teas that has been combined with chocolate chips and coconut to produce a wonderfully light black tea with a strong aroma and undertones of chocolate.

## Chai

An Indian black tea that has been infused with a range of traditional spices to produce a deliciously spicy and warming brew. It is often brewed in hot milk, known as Chai Latte, to produce a healthy and much more interesting alternative to coffee. Featuring a wonderfully balanced plethora of Indian spices with predominantly cinnamon and clove taste and a spicy ginger finish.

## Jasmine Pearls

This tea comes from the Fujian province, China, and is also known as "Phoenix Dragon Pearls". The dragon represents the green tea whilst the beauty of the phoenix is found in the jasmine flowers. The jasmine flowers are blended with tea leaves and hand-rolled together. As the pearls unfold, a wonderfully sweet jasmine fragrance is released. Each leaf is hand-crafted into little pearls and 6 times scented by fresh jasmine leaves. Each sip offers a profound jasmine flavour with a slight astringency making this an unforgettable experience!

## Genmaicha

Genmaicha, or 'rice tea', is a combination of green Sencha, roasted grains rice and popped rice. This distinct Japanese tea has bright golden infusion and nutty, slightly savoury flavour.

## White Apricot

A Gold Taste Award winning fusion tea that combines the refined character of a white tea with the honey like sweetness of apricot pieces. The flowery undertones of marigold and rose round of the flavour, creating a truly delightful and refreshing tea

# Green Tea

## Japan Sencha

Sencha, which means 'steamed tea', is by far the most popular tea in Japan. It has a tender and sweetish note, with vegetal flavours with strong grassy notes and a hint of pine nuts to finish.

## Lung Ching

Also known as 'Dragonwell', this Chinese green tea is renowned for its quality and remarkable flavour. True Lung Ching tea, with its unique flat and crisp leaves, is grown only in the Hangzhou area in Zhejiang province. This light tea smoothly combines the classic green tea character with a sweet and slightly fruity aroma.

# White Teas

## China Pai Mu Tan

Also known as White Peony, this Chinese white tea from the Fujian province is well-known for its delicate and refreshing flavour. The multi-coloured leaves, ranging from faint green to pale brown, create a clear, light yellow cup with a pleasantly sweet aroma and smooth, mellow flavour with a hint of spiciness and even a touch of nuttiness. A definite favourite among white tea connoisseurs.



THE LYTTELTON

## YOUNG ADULTS MENU

### **Hummus and crudities**

£6

### **Tomato soup**

£6

### **Mac & Cheese**

£8

### **Sausage and mash**

£9

### **Fish finger sandwich**

£11

### **Penne or spaghetti**

Bolognese

£11

### **2 Mini burgers**

French fries, mixed salad

£12



### **Desserts £6.00**

#### **Milkshake**

Strawberry, Chocolate or Vanilla

#### **Selection of ice cream**

#### **Exotic fruit salad**

#### **Chocolate brownie**

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill.

Please inform your waiter of any food allergies.





THE LYTTELTON

## SET MENU

### Soup of the day

#### Home cured salmon gravadlax

Honey and mustard dressing, rye bread

#### Pâté de Campagne, piccalilli, toast



#### Wild mushroom risotto

Parmesan and truffle

### Catch of the day

#### Roast turkey crown

Roast potatoes, seasonal vegetables, bread sauce

Cranberry sauce



#### Christmas pudding, brandy sauce

#### Cinnamon apple and blackberry crumble

Warm custard or ice cream

#### Cheshire cheese, warm Eccles cakes

**2 courses £25**

**3 courses £30**

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THE LYTTELTON

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## OYSTERS

Rockefeller ½ dozen  
£20

Whistable Native ½ dozen  
£24.00

Colchester Pyefleet Pure Rock  
½ dozen  
£16.50

Mixed ½ dozen  
£20.00

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## STARTER

Severn and Wye smoked salmon  
pickled cucumber, horseradish  
crème fraîche  
£15

Duck hash, braised duck leg smoked  
duck breast, spring onions,  
Charlotte potatoes, fried duck egg  
£11.50

Salt baked beetroots, goats curd  
toasted walnuts  
Cabernet Sauvignon dressing  
£10

Portland crab and avocado salad  
spiced brown crab mayonnaise  
£16.50

Eggs Benedict / Florentine  
£7.5 / 14

Chicken Caesar salad, parmesan  
quail egg, anchovies, gem lettuce  
£12.50

Native lobster and Morecambe Bay  
shrimp cocktail, smoked paprika  
gem lettuce  
£19

Steak Tartar, quail egg  
sour dough toast  
£11.50 / £22.50

Ironbark pumpkin velouté  
£8.50

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## MAIN COURSE

Whole grilled Dover sole  
burnt butter hollandaise  
capers, raisins  
£ 40

Slow cooked Lamb shoulder  
Hispi cabbage, celeriac  
French beans  
£28

'Coq au Vin' corn fed poussin  
smoked bacon, red wine,  
roasted carrots  
£21

Mac and cheese, penny buns  
Parmesan, smoked bacon, truffle  
£ 19.50

Fish and Chips  
Thwaites battered haddock, peas,  
chips, tartar sauce  
£18.50

Roasted game bird, bread sauce  
game chips, watercress  
£ Market Price

White onion and parsley risotto  
parmesan  
£ 9.50 / £ 18.50

Steak and ale steamed pudding  
triple cooked chips  
£22

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## FROM THE JOSPER OVEN

10oz grass fed British ribeye  
fries, salad, Béarnaise sauce  
£34

10 oz USDA Prime New York Strip  
fries, salad, Béarnaise sauce  
£33

10oz free range pork chop  
fries, salad, apple sauce  
£20

8oz grass fed British fillet fries, salad  
Béarnaise sauce  
£36

Aged Angus beef burger  
smoked bacon, onion jam,  
mature cheddar onion rings, fries, salad  
£19

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## SIDES £5.00

Mashed potatoes  
Hand cut chips  
New potatoes  
Tender stem broccoli

Buttered spinach  
Peas à la Française  
Mixed baby leaf salad  
Rocket salad, parmesan, olive oil

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## DESSERT £9.50

Eton mess, blackberries  
Jersey cream

Bitter chocolate Pavé, salted caramel  
sea salt and peanut butter ice cream

Chocolate soufflé, orange ice cream  
Grand Marnier sauce

Vanilla crème brûlée, fig jam

Selection of British artisan cheeses  
Homemade chutney, crackers  
(Supplement £3)

Selection of ice creams and sorbets

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## BREAKFAST

### CONTINENTAL

Freshly squeezed juice  
Tea or coffee  
Organic porridge  
Your selections from the pantry  
£25

### HEALTHY

Freshly squeezed juice  
Tea or coffee  
Your selections from the pantry  
Egg white omelette with  
Spinach or avocado  
Or  
Poached eggs, avocado & bread  
£27

### ENGLISH

Freshly squeezed juice  
Tea or coffee  
Your selections from the pantry  
Any dish from the kitchen  
£31

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## FROM THE PANTRY

Greek yoghurt with your choice of honey and walnuts  
Fruit yoghurts  
Bircher muesli  
Mixed Berries and Nuts  
Cereals and granola  
Cold meats and cheeses  
Honeycomb

Bakery basket, toast and preserves  
Sourdoughs: poppy & rye, San Francisco multiseed,  
Cherry & currant  
French brioche, seeded bagel, potato bun, classic white,  
Wholegrain loaf  
Pain au chocolat, pain au rasin, blueberry and chocolate muffin

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## FROM THE KITCHEN

### EGGS

Fried, scrambled or poached free range eggs on your choice of bread.  
Served with:  
Streaky bacon & hollandaise £14  
Black pudding £12  
Mushrooms £12  
  
Free range omelette £14  
With a choice of: mixed peppers, onions, ham, cheese, mushrooms,  
spinach, tomato, egg white only  
  
Eggs Benedict £7 / £14  
Eggs Florentine £7 / £14  
Eggs Royale £7 / £14  
  
On Sourdough:  
Poached eggs, baked beans £12  
Fried egg, chorizo, black pudding £17  
Scrambled egg, avocado, tomato £12  
  
Smoked salmon, scrambled eggs £14  
Brioche, bacon, fried egg, confit onion, mature cheddar £14  
Boiled eggs and soldiers £9

### THE STAFFORD ENGLISH BREAKFAST

Your choice of two fried, poached or scrambled eggs with  
Cured English smoked bacon, Cumberland sausage, black pudding  
Grilled tomato, hash browns, field mushrooms  
£18

### WAFFLES or PANCAKES

Banana, Nutella, hazelnuts £11  
Maple syrup £10  
Fresh berries, Chantilly cream £12  
Smoked organic back or streaky bacon £13

### CLASSICS

Bakery basket, toasts £6  
Mashed avocado on toast £6  
Organic porridge £6  
Organic porridge, red berries, Manuka 30+ honey £12  
Smoked bacon sandwich £9  
Butter croissant, ham, cheese £11  
Smoked haddock and poached eggs £12  
Gloucestershire kippers, butter, lemon £17  
Toasted bagel, smoked salmon, cream cheese £14

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## BEVERAGES

### JUICES

Orange, apple, grapefruit, carrot, tomato £5  
Smoothie of the day £7

### COCKTAILS

Virgin Mary £12  
Bloody Mary £15  
Mimosa £15

### CHAMPAGNE

Lanson Pere et Fils, Brut £16 / £76  
Ayala, Brut Rose £17 / £81  
Pol Roger, White Foil £19.5 / £97

### COFFEE and TEA

A selection of coffee and tea is available

£5.50

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