THE AMERICAN BAR
COCKTAIL & CHAMPAGNE

OYSTERS & CAVIAR

JERSEY ROCK £6.00
Natural / Mignonette

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 £17.00
Sushi rice, nori seaweed, cucumber, tofu mayonnaise

URAMAKI, SALMON £18.00
Sushi rice, nori seaweed, wasabi, 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 £12.00
Cream cheese, smoked cheddar, ranch dressing

CRISPY SCAMPI £14.00
Thousand Island dressing

BUTTERMILK FRIED CHICKEN THIGHS £17.00
Ranch dressing, spring onion

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

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

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

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

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

PASTA

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

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

SALADS

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**

SEASONAL VEGETABLE COBB SALAD £22.00
(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**

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

PIZZA

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

PEPPERONI £22.00
Tomato sauce, pepperoni, mozzarella

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

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

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

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 **£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 cooked wagyu beef brisket, warm sauerkraut, dill pickle, and melted Gruyére, Russian dressing 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) **£26.00**
Plant based burger Montogomery cheddar, caramelised onions, burger sauce, lettuce, tomato, dill pickle

NASHVILLE HOT CHICKEN SANDWICH **£24.00**
Spicy buttermilk fried chicken, pickles, ranch slaw, brioche bun

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

SIDES

MIXED LEAF SALAD **£8.00**

TENDER STEM BROCCOLI **£8.50**

FRIES **£9.00**

TRIPLE COOKED CHIPS **£10.00**

TRUFFLE FRIES **£14.00**
Truffle and freshly grated parmesan

PUDDINGS

CRÉME 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 SORBET
Per scoop **£3.00**

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

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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