



THE
STAFFORD
LONDON
EST 1912

AFTERNOON TEA MENU

The Stafford Afternoon Tea

Served from 12noon until 5.30pm daily

Sandwiches

H. Forman & Son Smoked Salmon
Montgomery Cheddar, Spring Onion & Tomato
Free-Range Coronation Chicken
Honey Roasted Ham, Mustard Mayonnaise

Savoury

Truffled Egg & Watercress Brioche Bun

Scones

Plain & Raisin, Whipped Clotted Cream, Strawberry Jam
Paxton & Whitfield Westcombe Cheddar, Soft Cheese & Chives

Selection of cakes from our trolley

Honey Layer Signature Cake
White Chocolate & Cranberry Macaron
Cinnamon & Orange Mousse
Vanilla & Blackberry White Mouse
Blackcurrant & Dark Chocolate GanacheTart

£70 per person

With a glass of:

Alcohol Free 'Wild Idol' Sparkling White - £84pp
Louis Roederer Collection 245 Champagne - £87pp
Nyetimber "Cuvée Chérié Demi-Sec", West Sussex 2015 - £89pp
Louis Roederer, Brut Rosé 2017 Champagne - £100pp
Dom Perignon, Brut, France 2013 Champagne - £132pp

If you have any dietary preferences, please advise us a minimum of 24h prior to you booking. Requests outside this time period or on the day may not be accommodated due to availability or produce. 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. All prices are inclusive of VAT. A discretionary service charge of 15% will be added to your bill.

The Stafford Cream Tea

Served from 12noon until 5.30pm daily

Your choice of tea and coffee

Homemade plain and raisin scones
Seasonal jams and Cornish clotted cream

£24.00 per person

With a glass of:

Louis Roederer Collection 245 Champagne - £41pp

Saicho Single Origin Sparkling Teas:

Hojicha Sencha, Shizuoka Prefecture, Japan - £9pp

Darjeeling, India - £9pp

Copenhagen Sparkling Tea Company:

Copenhagen Sparkling Tea Blend LYSEGRØN - £9pp

Copenhagen Sparkling Tea Blend LYSERØD - £9pp

Sweet Treats

(Prices are per individual item)

White Chocolate & Cranberry Macaron	£7.00
Vanilla & Blackberry White Mouse	£5.50
Cinnamon & Orange Mousse	£5.50
Blackcurrant & Dark Chocolate Ganache Tart	£6.00
Honey Layer Signature Cake	£7.50

Champagne & Sparkling wines

Champagne & Sparkling wines by the glass (150ml)

Louis Roederer, <i>Collection 245</i>	NV	£21.00
Louis Roederer, <i>Rosé</i>	2017	£35.00
Champagne Dhondt-Grellet <i>"Dans un Premier Temps", Brut</i>	NV	£31.00
Roebuck Estates, <i>"Blanc de Noirs", West Sussex</i>	2018	£21.00
Nyetimber, <i>"Blanc de Blancs"</i>	2016	£22.00
Hundred Hills, <i>"Preamble Rose", Oxfordshire</i>	2018	£22.00

Champagne & Sparkling wines by Coravin (125ml)

Champagne, Dom Perignon, <i>Brut, France</i>	2013	£64.00
Champagne, Taittinger, <i>Comtes de Champagne, "Blanc de Blancs"</i>	2012	£61.00
Trentodoc, Ferrari, <i>Perle Nero, Fratelli Lunelli, Trentino, Italy</i>	2017	£31.00

Champagne & Sparkling wines by the bottle

16	Louis Roederer, <i>Collection 245, NV</i>	£108.00
98	Hundred Hills, <i>"Preamble Rose", Oxfordshire, 2018</i>	£110.00
24	Louis Roederer, <i>Cristal, Brut, 2013</i>	£529.00
49	Louis Roederer, <i>Rosé, 2017</i>	£175.00
13	R de Ruinart, <i>Brut</i>	£169.00
55	Ruinart, <i>Brut Rosé, NV</i>	£240.00
26	Ruinart, <i>Blanc de Blancs, NV</i>	£239.00
4	Pol Roger, <i>Brut Réserve, NV</i>	£125.00
12	Taittinger, <i>Comtes de Champagne, Blanc de Blanc, 2011</i>	£365.00
5	Bollinger, <i>Special Cuvée, Brut, NV</i>	£149.00
7	Veuve Clicquot <i>"Yellow Label", Brut, NV</i>	£145.00
61	Veuve Clicquot, <i>Rosé, NV</i>	£175.00
63	Veuve Clicquot, <i>La Grande Dame, Brut Rosé, 2006</i>	£659.00
502	Trentodoc <i>'Giulio Ferrari' Riserva del Fondatore Fratelli Lunelli, Trentino, Italy, 2009</i>	£318.00

Champagne & Sparkling wines

Champagne & Sparkling wines by the bottle

18	Laurent Perrier, <i>La Cuvée, Brut, NV</i>	£128.00
38	Laurent-Perrier, <i>Brut Rosé, NV</i>	£193.00
34	Krug, <i>Grand Cuvée 172ème Édition, Brut, NV</i>	£569.00
2	Charles Heidsieck, <i>Brut, NV</i>	£134.00
54	Jacquesson, <i>Cuvée 746 Extra Brut, NV</i>	£199.00
46	Billecart-Salmon, <i>Brut Rosé, NV</i>	£199.00
32	Dom Pérignon, <i>Brut 2013</i>	£387.00
50	Perrier Jouet, <i>Belle Époque, Brut, 2014</i>	£419.00
1	Rathfinny Estate ' <i>Blanc de Noirs</i> ' Brut, <i>East Sussex, England, 2018</i>	£105.00
30	Nyetimber " <i>1086 Prestige Cuvée</i> ", 2010	£319.00
503	Valdobbiadene Prosecco DOCG ' <i>Credamora</i> ' <i>Non Filtred, Malibran, Veneto, Italy, 2019</i>	£65.00
801	Roederer Estate ' <i>Quartet</i> ', Brut <i>Anderson Valley, California NV, USA</i>	£85.00

Off Dry sparkling wines by the bottle

27	Nyetimber " <i>Demi Sec</i> ", West Sussex, England, NV	£99.50
62	Moscato d'Asti DOCG, <i>Lumine, Ca' d'Gal</i> <i>Piedmont, Italy, 2020</i>	£55.50

Alcohol Free Sparkling

	Saicho Hojicha Sencha, Shizuoka Prefecture, Japan	£45.00
	Saicho Darjeeling, India	£45.00
	Copenhagen Sparkling Tea Blend LYSEGRØN	£45.00
	Copenhagen Sparkling Tea Blend LYSERØD	£45.00
	"Wild Idol" Sparkling White, Baden, Germany 0.0% ABV	£75.00

Selection of Teas

Our tea is supplied by Camellia's Tea House – 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 22 exceptional teas for your enjoyment, including our own signature blends and very special premium rare teas.

Stafford Signature Blends

Specially selected by the team here at The Stafford, we offer three 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.

St James's Blend

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.

Black Teas

Assam Bargang

Assam Bargang tea comes from an estate located on the north banks of the Brahmaputra river in the Sonipur district in Northern India. Full bodied and robust with creamy texture and malty undertones, it is perfect for those looking for a more powerful Assam brew. Dark golden brown with some viscosity and perfect with milk.

Darjeeling Balasun 2nd Flush

This second flush Darjeeling displays all the characteristics we come to expect from this terroir. This delicious tea embodies the delights of Darjeeling 2nd flush, with a full bodied, fruity and honeyd notes.

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.

Chai Tea

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.

Mango Cooler

A mild and faintly spicy blend of carefully selected Ceylon and Chinese black teas, further enriched with the rich sweetness of dried mango and the simple beauty of sunflower blossoms.

Green Teas

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.

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.

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!

Oolong Teas

Tie Guan Yin

Tie Guan Yin, or the “Iron Goddess of Mercy”, is considered to 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.

Milky Oolong

This Award-winning Oolong tea has a delicious and distinctive flavour with vanilla undertones. It is characterised by a milky and smooth infusion and is a true delight to all the senses.

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

The 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.

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.

Lemon Verbena

Lemon verbena, known and used in European cuisine since the 17th century, is believed to be a great tonic for the nerves and also known to aid digestion. Its therapeutic effect on the body helps to create a sense of well-being, whereas its highly aromatic flavour is reminiscent of liquorice and camphor with a distinct lemon aftertaste.

Fusion Teas

Cherry Blossom

A delicious Japanese green tea blended with peony flower, rose petals and cherries. A beautiful balanced tea with a distinctive cherry undertone.

White Rose & Raspberry

This delicate fusion tea is an experience not to be missed. The subtle beauty of white tea leaves has been refined by a bold blend of apples, raspberries, roses and even pink pepper corns, creating a wonderfully complex flavour and aroma.

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.