



MICHAEL CAINES
at The Stafford



Michael Caines's Signature Tasting Menu

Orkney Scallop Ceviche

Oscietra caviar, honey and soy, avocado vinaigrette

Confit Duck & Duck Liver Terrine

Pickled apple, spiced apple purée and candied walnuts

Pan Roasted Brixham Turbot

Shellfish chowder, Oscietra caviar, oyster & Lympstone Manor Cuvée sauce

Roast Pigeon

Baby leek, celeriac and truffle purée, Madeira sauce

Stoke Marsh Farm Hereford Beef

Braised beef cheek, watercress purée, red wine sauce

Selection of Regional Cheeses from Our Trolley

Served with accompaniments

£24.00 supplement

Apple Mousse

Green apple sorbet, vanilla foam

Chocolate Orange Confit Mousse

Orange confit sorbet

£165.00 per person

To be ordered by the whole table

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 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.

All prices include VAT. A discretionary 15% service charge will be added to your bill. (V) Vegetarian (VG) Vegan