



THE
GAME BIRD
AT THE STAFFORD LONDON

JAMES DURRANT & GINO NARDELLA
SAMPLE TASTING MENU

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8 Courses - from £160 per person
4 Courses - from £95 per person

RHUG ESTATE FALLOW DEER TARTARE

Egg emulsion, Worcester sauce, charcoal mayonnaise

Haven Pinot Noir, Kooyong Estate, Mornington Peninsula, Australia, 2012

CELERIAC COOKED OVER COAL

Golden raisin, grape mustard, walnuts, Shropshire Blue

Semillion Ghost Corner, Elim, South Africa, 2013

ORKNEY SEA SCALLOPS

Roasted cauliflower, smoked roe, seaweed butter

Ruinart Brut NV, Champagne, France

TURBOT

White onions, morels, Jersey Royals, mint

Puligny Montrachet, "Les Levrons", Domaine Patrick Javillier, 2014

THE GAME BIRD

Pigeon, parsnips, cavolo nero, 'bullshot'

Aglianico del Vulture, "Pian del Cerro", Basilicata, Italy, 2012

CHEESE

Beauvale, Cropwell Bishop Creamery

Château Sigalas-Rabaud 1er Cru, Sauternes, France, 2004

LEMON POSSET

Lemonade granita

Moncucco, Moscato d'Asti, Fontanafressa Estate, Piedmont, Italy, 2015

CHOCOLATE MOUSSE

70% Chocolate, blood orange jelly, gel & sorbet

Capricho de Goya, Moscatel, Navarra, Spain, NV

We are happy to provide information on food allergies and intolerances on request. (v*) vegetarian option available
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.