



THE  
STAFFORD  
LONDON  
EST 1912

## **AFTERNOON TEA MENU**

# Cocktails

## **CORPSE REVIVER No. 2**

Tanqueray, Lemon Juice, Lillet Blanc, Cointreau

**£18.50**

## **COSMOPOLITAN**

Russian Standard Platinum, Cointreau, Cranberry, Lime Juice

**£18.50**

## **SPITFIRE**

Reyka vodka infused with Vanilla, Passion Fruit Purée, Passoa,  
Champagne, Sugar

**£21.00**

## **FRENCH 75**

Tanqueray, Lemon Juice, Champagne, Sugar

**£21.00**

## **FRENCH MARTINI**

Russian Standard Platinum, Chambord, Pineapple Juice

**£18.50**

## **NEGRONI**

Vermouth Ambrato, Rubino, Antica Formula

**£18.50**

## **WHISKY SOUR**

Monkey Shoulder, Lemon Juice, Egg White, Sugar

**£18.50**

## **OLD FASHIONED**

Glenfiddich 21, Angostura Bitter, Sugar

**£21.00**

## **MANHATTAN**

Hudson Bourbon, Martini Ambrato

**£20.50**

## **VIEUX CARRÉ**

Hudson Bourbon, Hennessy Cognac, Martini Ambrato,  
Benedectine, Angostura Bitter

**£20.50**

## **RUSTY NAIL**

Ailsa Bay, Drambuie

**£18.50**

# Champagne

## Champagne by the glass (150ml)

Moët & Chandon, <i>Imperial Brut</i>	£17.50
Moët & Chandon, <i>Imperial Rosé</i>	£18.50
Ruinart, <i>Brut</i>	£23.00

## Champagne by the glass (250ml)

Moët & Chandon, <i>Imperial Brut</i>	£29.00
Moët & Chandon, <i>Imperial Rosé</i>	£31.00

## Champagne by the bottle

1	Moët & Chandon, <i>Imperial Brut</i>	£82.00
13	Ruinart, <i>Brut</i>	£108.00
4	Pol Roger, <i>White Foil</i>	£99.50
11	Taittinger, <i>Brut Réserve</i>	£98.50
5	Bollinger, <i>Special Cuvée</i>	£109.00
7	Veuve Clicquot Ponsardin, <i>Brut</i>	£109.00
14	Lanson, <i>Père et Fils</i>	£92.00
16	Louis Roderer, <i>Brut Premier</i>	£104.00
18	Laurent Perrier, <i>Brut</i>	£99.00
34	Krug, <i>Grand Cuvée</i>	£348.00
2	Charles Heidsieck, <i>Brut</i>	£109.00
15	Billecart-Salmon, <i>Brut</i>	£116.00
17	Henriot " <i>Souverain</i> ", <i>Brut</i>	£82.50
26	Ruinart, <i>Blanc de Blancs</i>	£175.00

# Sparkling Wine

27	Nyetimber <i>Demi-Sec</i> <i>West Sussex, England</i> <i>N.V.</i>	£99.50
61	Moscato D'Asti <i>Moncucco</i> <i>Fontanafredda Estate</i> <i>Piedmont, Italy</i> <i>2016</i>	£44.50

## **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

£40.00 per person

With a glass of Moët & Chandon Imperial Brut Champagne or  
'Tea With The Queen' Cocktail

£53.00 per person

## **Cream Tea**

Your choice of tea and coffee

Homemade plain and raisin scones

Seasonal jams and Cornish clotted cream

£15.00 per person

With a glass of Moët & Chandon Imperial Brut Champagne or  
'Tea With The Queen' Cocktail

£28.00 per person

# 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 30 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 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.

# 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.

# 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 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

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.

## 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.

# Premium Rare Teas

An exquisite selection of six of the finest teas, served in their traditional ceremony, tableside for your enjoyment.

The Premium Rare Teas are charged at a supplement of £4

## White Tea

### Snow buds

Snow buds is a premium white tea, grown in Fujian province at a notable altitude of 1000m, just as it has been for over a hundred years. Its name derives from the downy appearance of the delicate leaves and buds. Consisting of only hand plucked buds and youngest leaves, this tea has a pale yellow cup with a warm and sweet flavour followed by a vegetal after taste. Despite its mellow and light nature, it remains a unique 'green soul'.

## Green Tea

### Anji Bai Cha

This premium, delicate early spring, green tea has a unique shape like a pine needle with a very pale green colour reminiscent of soft green jade. The tea was originally grown in the Anji Zhejiang region 15 years ago.

### Semi-shaded Matcha

This is a ceremonial matcha, a classic tea used in the traditional Japanese tea ceremony. This carefully grown and powdered, semi-shaded tea has a slightly nutty taste with a harmonious balance of bitter-sweet. Whisking creates a deep green, bubbly texture.

### Hojicha

Hojicha is a special Japanese tea, that unlike their other green teas is actually roasted and not steamed. It is made using traditional, sun-grown bancha tea stems, harvested and prepared by premium tea growers to produce a tea appreciated for its nut, coffee-like flavours and low caffeine content.

# Oolong Tea

## Dan Cong Golden Stem

This stunning premium tea is made on Fenghuang (or "Phoenix") mountain, Guangdong, Chaozhou region. The Chaozhou people have been producing this tea for several hundreds of years which involves roasting the soft tea stems to produce an elegant flowery and honey aroma and taste.

# Black Tea

## Yunnan Old Tre

This delicious rare tea, also known as "Fengqing Hong Cha" was made and cultivated from an old tea tree that grows in the high-altitude mountains of Yunnan (over 1,200m) in Fengqing region, China. The dry tea has brown black curly strips with visible golden tips which provide a sweet, dry apricot and tobacco aroma