

THE  
**STRATFORD**  
BRASSERIE



## A SMALL PLATE & A COCKTAIL £6

THE 6 AT 6 MENU  
AVAILABLE 6PM - 7PM  
7 DAYS A WEEK

A CHOICE BETWEEN 6 SMALL PLATES  
AND 6 COCKTAILS

## BRITISH SET MENU

INSPIRED BY LOCAL BRITISH PRODUCE

AVAILABLE MON - FRI  
LUNCH 12PM - 3PM  
DINNER 6PM - 10:30PM

2 COURSE £20

3 COURSE £23

## WEEKENDS AT THE STRATFORD

### FREE-FLOWING BRUNCH

SAT & SUN - 11AM-4PM

Whether you want to enjoy classics such as eggs benedict or indulge in something a little different like crispy duck hash we have you covered with our new brunch menu including music from live DJ's.

**ADD FREE-FLOWING PROSECCO OR BLOODY MARY'S £20**

### THE STRATFORD SUNDAY ROAST

SUN - 12PM-4PM

Free range roast chicken  
& bread sauce  
16

Dry aged Cumbrian roast  
beef & horseradish cream  
18.5

Shiitake mushroom  
& nut roast  
14.5 (vg)

All served with Yorkshire pudding, roast potatoes, cauliflower cheese,  
seasonal farm vegetables & gravy

**ADD FREE-FLOWING PROSECCO OR BLOODY MARY'S £20**

### AFTERNOON TEA FOR SHOPPERS

SAT & SUN - 1PM-5PM

The perfect respite from too much shopping. Put down those shopping bags, rest your feet and enjoy sandwiches followed by scones with jam and clotted cream and a selection of cakes.

**CLASSIC AFTERNOON TEA £25 | CHAMPAGNE AFTERNOON TEA £37**

LOUNGE ALL DAY MENU  
THE  
STRATFORD  
BRASSERIE

SNACKS

Buffalo mozzarella sticks (V) 5  
*basil pesto dip*

Calamari 9  
*chilli & coriander*

Cod goujons 6  
*tartar sauce & lemon*

Berkshire pork croquettes 5  
*Bramley apple sauce*

Raw tuna 9  
*crispy nori, ginger & lime*

Crudités & taramasalata 5  
*carrot, cucumber, radish & seaweed salt*

SANDWICHES

Squash, goat's curd & hazelnut (V) 6  
*grilled sourdough*

Chapel & Swan smoked salmon 10  
*pickled cucumber & cream cheese, bagel*

The Stratford club sandwich 12  
*chicken, maple bacon, egg, lettuce, tomato*

SHARERS

Charcuterie board 14  
*celeriac remoulade, pickles & grilled sourdough*

Selection of British cheeses 14  
*lavoche, celery, radish & fruit cheese*

Oysters 3 each | 16 ½ dozen | 30 dozen  
*red wine mignonette & lemon*

PIZZETTA 6" & PIZZA 12"

Margherita (V) 5 | 9  
*tomato, fior di latte, basil*

Napoli 6 | 11  
*anchovies, capers, parsley & olives*

The Spicy Stratford 6 | 11  
*salami, pepperoni, 'Nduja & chilli*  
*add spring truffle to any pizza 11(€)*

Prosciutto 6 | 11  
*San Daniele, fior di latte, rocket*

Fiorentina (V) 6 | 11  
*ricotta, spinach, egg*

The Vegan (vg) 6 | 11  
*tomato, aubergine, caramelised onions*

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know.  
An optional 12.5% service charge will be applied to food and beverage.

## THE STRATFORD SIGNATURES



### Italicus Spritzer 9

*Italicus, Apostoles Oloroso sherry,  
Prosecco, soda*

### Tangerine Garibaldi 9

*Campari, tangerine*

### Sbagliato 10

*Americano Rosa, Campari,  
Prosecco*

### La Dolce Vita 10

*Olmecca Alto Silver tequila, lime,  
passion fruit, Pampelle Ruby L'apero*

### Spicy Kombucha Mule 10

*Chilli infused vodka, lime,  
Real Kombucha, sugar*

### Red Snapper 10

*Beefeater gin, tomato, beetroot,  
lemon, spicy mix*

### Sloe Edition 9

*Hepple sloe gin, Fino sherry, tonic*

### French Blossom 9

*Lillet Rosé, Apricot Brandy, soda*

### Cardinale 10

*Beefeater gin, Martini Dry,  
Martini bitter*

### Jungle Bird 10

*Bacardi Ocho rum, lime, pineapple,  
Campari, sugar*

### Grasshopper 10

*Homemade Crème de Menthe,  
Crème de Cacao, coconut yoghurt*

### Bobby Burns 10

*Dewar's 12, Martini Rubino,  
Benedictine*

## LOW & NO ALCOHOL



### Virgin Kombucha 6

*Mint, lime, cranberry,  
Real Kombucha*

### Virgin Pear Martini 6

*Seedlip grove, lemon,  
pear purée, ginger*

### Winter Berry 6

*Seasonal berries, apple,  
cinnamon syrup*

*Please ask our team for something classic or bespoke!*

## SPARKLING WINE & CHAMPAGNE



Prosecco 'La Vita Sociale' 7  
*Veneto, Italy, NV*

Gusbourne, 'Brut Reserve' 11  
*Kent, England, 2015*

Perrier-Jouët, 'Grand Brut' 12  
*Épernay, France, NV*

Gusbourne Rosé 14  
*Kent, England, 2015*

## WHITE WINE



Colombard, Le Petit Oiseau 5  
*Côtes de Gascogne, France, 2018*

Catarratto, 'Palazzo del Mare' 6  
*Sicily, Italy, 2018*

Sauvignon Blanc, 'The Frost Pocket' 8  
*Marlborough, New Zealand, 2019*

Albariño, Castelo do Mar 11  
*Rías Baixas, Spain, 2017*

Chardonnay, 'Château St. Michelle' 13  
*Columbia Valley, Washington Estate, USA, 2017*

## ROSÉ WINE



Aix Rosé 9  
*Coteau D'Aix en Provence, France, 2018*

## RED WINE



Tempranillo 'Épico' 5  
*Bodegas Eguren, Spain, 2017*

Pinot Noir 'Calusari' 6  
*Viile Timisului, Romania, 2019*

Côtes du Rhône 'Sud Absolu', Domaine La Ligière 8  
*Rhône, France, 2017*

Malbec 'Cuma', Bodegas El Esteco 11  
*Salta, Argentina, 2019*

Xinomavro-Merlot 'Paranga', Ktima Kir-Yianni 13  
*Amyndeon, Greece, 2017*

## DESSERT WINE



Tawny Port 10 Year Old, Fonseca 9  
*Portugal, NV*

Sauternes 'Les Garonelles', Lucien Lurton et Fils 12  
*Bordeaux, France, 2017*

Tokaji, St Tamás, Mád 14  
*Hungary, 2016*

## THE LOUNGE FAVOURITES



Prosecco 'La Vita Sociale' 35  
*Veneto, Italy, NV*

Perrier-Jouët Grand Brut 69  
*Épernay, France, NV*

Gusbourne, 'Brut Reserve' 72  
*Kent, England, 2015*

Lallier, Blanc de Blancs 92  
*Aÿ, France, NV*

Billecart-Salmon Extra Brut 95  
*Mareuil-sur-Aÿ, France, NV*

Bollinger Special Cuvée 98  
*Aÿ, France, NV*

Pol Roger White Foil 100  
*Épernay, France, NV*

Louis Roederer Brut Premiere 105  
*Reims, France, NV*

Perrier-Jouët, Blanc de Blanc 120  
*Épernay, France, NV*

Bollinger La Grande Année 180  
*Aÿ, France, 2007*

Dom Pérignon 265  
*Hautvillers, France, 2009*

Krug Grande Cuvée 350  
*Reims, France, NV*

Louis Roederer 'Cristal' 360  
*Reims, France, 2008*

## R O S É



Gusbourne Rosé 79  
*Kent, England, 2015*

Perrier-Jouët Blason Rosé 120  
*Épernay, France, NV*

Billecart-Salmon Rosé 125  
*Mareuil-sur-Aÿ, France, NV*

## M A D E F O R S H A R I N G



## S P A R K L I N G & C H A M P A G N E

Prosecco Anticato Frizzante, Scandolera (1.5l) 89  
*Valdobbiadene, Italy, NV*

Perrier-Jouët Grand Brut (1.5l) 190  
*Épernay, France, NV*

## W H I T E

Grüner Veltliner Von den Terrassen, Sepp Moser (1.5l) 125  
*Kremstal, Austria, 2017*

## R O S É

Aix Rosé (1.5l) 86  
*Coteaux d'Aix en Provence, France, 2018*

## R E D

Chianti Riserva, Uggiano (1.5l) 105  
*Tuscany, Italy, 2005*



## THE BRASSERIE WHITE



### CRISP & EXOTIC

Colombard, Le Petit Oiseau 19

*Côtes de Gascogne, France, 2018*

Catarratto, Palazzo del Mare 24

*Sicily, Italy, 2018*

Vinho Verde, Quinta da Lixa 30

*Vila Cova de Lixa, Portugal, 2018*

Sauvignon Blanc, 'The Frost Pocket' 44

*Marlborough, New Zealand, 2019*

Albariño, Castel do Mar 46

*Rías Baixas, Spain, 2017*

Sancerre Frank Millet 62

*Loire Valley, France, 2018*

### RICH & OPULENT

Fetească Regală 'Alamina' 32

*Viile Timisului, Romania, 2016*

Soave Ilatium, Morini 36

*Veneto, Italy, 2017*

Grillo Cantine Rallo 48

*Sicily, Italy, 2017*

Furmint Dry, St Tamás, Mád 50

*Tokaji, Hungary, 2016*

Chardonnay Château Ste. Michelle 60

*Washington State, USA, 2017*

## THE BRASSERIE RED



### FRUIT DRIVEN & MEDIUM BODY

Pinot Noir Calusari 24

*Viile Timisului, Romania, 2019*

Sangiovese Brunito Rosso, Da Vinci 35

*Tuscany, Italy, 2017*

Blaufränkisch Koch 39

*Hajos-Baja, Hungary, 2017*

Côtes du Rhône 'Sud Absolu', Domaine La Ligière 45

*Rhône, France, 2017*

Château des Gravières, Graves 50

*Bordeaux, France, 2016*

### FULL & INTENSE

Tempranillo Epico 19

*Bodegas Eguren, Spain, 2018*

Carignan 'Vieilles Vignes' Mont Rocher 29

*Languedoc, France, 2018*

Cabernet Sauvignon, Wild & Wilder 39

*Langhorne Creek, Australia, 2018*

Malbec 'Cuma', Bodegas El Esteco 41

*Salta, Argentina, 2019*

Xinomavro-Merlot 'Paranga', Ktima Kir-Yianni 47

*Amyndeon, Greece, 2017*

Rioja Reserva 52

*Ramón Bilbao, Spain, 2015*

## ROSÉ WINE



Sangiovese Rosato, Sospiro 29  
*Emilia Romagna, Italy, 2018*

Aix Rosé 42  
*Coteaux d'Aix en Provence, France, 2018*

## POSTPRANDIAL



Tawny Port 10 Year Old, Fonseca 49  
*Portugal, NV (50cl)*

Sauternes 'Les Garonelles', Lucien Lurton et Fils 45  
*Bordeaux, France, 2017 (37.5cl)*

Tokaji, St Tamás, Mád 56  
*Hungary, 2016 (37.5cl)*

## V O D K A



Finlandia 7.5  
40%

Finlandia Grapefruit 8  
37.5%

Ketel One Citron 8  
40%

Zubrowka 8  
40%

Absolut Elyx 9  
42.3%

Belvedere 9  
40%

Chase 9.5  
40%

Grey Goose 9.5  
40%

Grey Goose Citron 9.5  
40%

Grey Goose L'Orange 9.5  
40%

Grey Goose La Poire 9.5  
40%

Konik's Tail 9.5  
40%

Beluga 10.5  
40%

Chase Marmalade 11  
40%

Stolichnaya Elit 11  
40%

Nikka Coffey 13  
47%

Grey Goose VX 20  
40%

*All spirits are served at 50ml and are available at 25ml  
upon request. Port and Sherry are served at 70ml*

## GIN



Beefeater 7.5  
40%

Bombay Sapphire 8  
40%

Plymouth 8  
41.2%

East London Liquor Co. 8  
40%

East London Liquor Co. 8.5  
No. 2, 47%

Beefeater 24 9  
45%

Death's Door 9  
47%

Jensen's Old Tom 9  
43%

Portobello Road 9  
42%

Roku 9  
43%

Sipsmith 9  
41.6%

Hendrick's 9.5  
41.4%

Star of Bombay 9.5  
47.5%

Tanqueray 9.5  
No. 10, 47.3%

Hepple 10  
45%

Silent Pool 10  
43%

The Botanist 10  
46%

Gin Mare 10.5  
42.7%

Monkey 47 11  
47%

Monkey 47 Sloe 11  
29%

Plymouth Navy  
Strength 11  
57%

Oxley 12  
47%

Beefeater Burroughs  
Reserve 15  
43%

# SINGLE MALT WHISKY



## SPEYSIDE

Glenfiddich 9  
12 years, 40%

Cragganmore 11  
12 years, 40%

Balvenie 12  
12 years, 40%

Glenfiddich Solera 12  
15 years, 40%

Longmorn 12  
16 years, 48%

Macallan Fine Oak 12  
12 years, 40%

Craigelechie 13  
13 years, 46%

The Glenlivet 17  
18 years, 43%

Aberlour 28  
18 years, 43%

## HIGHLANDS

Glenmorangie 9  
10 years, 40%

Aberfeldy 10  
12 years, 40%

Glenmorangie  
Quinta Ruban 14  
12 years, 46%

Oban 14  
14 years, 43%

## LOWLANDS

Glenkinche 11  
12 years, 43%

Dalwhinnie 11  
15 years, 43%

Auchentoshan  
Three Wood 12  
43%

## CAMPBELTOWN

Springbank 16  
15 years, 46%

## ISLAY

Bowmore 11  
12 years, 40%

Laphroaig 11  
10 years, 40%

Ardbeg 12  
10 years, 46%

Lagavulin 13  
16 years, 43%

## ISLAND

Highland Park 10  
12 years, 40%

Talisker 11  
10 years, 45.8%

## BLENDED WHISKEY



Monkey Shoulder 8  
40%

Chivas Regal 12 8  
40%

Johnnie Walker  
Black Label 8  
40%

Compass Box Spice Tree 12  
46%

Chivas Regal 18 16  
40%

Johnnie Walker  
Blue Label 30  
40%

## IRISH WHISKEY



Jameson 7.5  
40%

Slane 9  
40%

Jameson Black Barrel 9.5  
40%

Green Spot  
Single Spot Still 10  
46%

Redbreast 12  
12 years, 40%

Redbreast 18  
15 years, 46%

JJ Corry The Gael 20  
46%

## B O U R B O N



Maker's Mark 8  
45%

Four Roses 8  
40%

Jack Daniels Old 8  
N° 7, 40%

Woodford Reserve 9  
45.2%

Eagle Rare 11  
10 years, 45%

Jack Daniels  
Single Barrel 11.5  
45%

Basil Hayden 12  
40%

Evan William's  
Single Barrel 13  
2010, 43.3%

Noah's Mill 16  
57.15%

## R Y E



Jack Daniels 10  
45%

Lot 40 10  
43%

Rittenhouse  
Straight Rye 10  
50%

Woodford Reserve 12  
45.2%

Michter's No. 1 Rye 14  
42.4%

Jack Daniels Single  
Barrel Rye 16  
45%

## A S I A N W H I S K Y



Nikka From the Barrel 13  
51.4%

Nikka Coffey Grain 14  
45%

Amrut Fusion 15  
50%

Hibiki Japanese Harmony 15  
43%

Kavalan Sherry Oak 17  
46%

Yamazaki 20  
12 years, 43%



## R U M



Bacardi Carta Blanca 7.5  
37.5%

Appleton Estate 8  
12 years, 43%

Bacardi Añejo Cuatro 8  
40%

Bacardi Carta Fuego 8  
40%

Bacardi 8.5  
8 years, 40%

Gosling's Black Seal 8.5  
40%

Plantation 3\* 8.5  
41.2%

Leblon Cacacha 9  
40%

Wray & Nephews  
Overproof 9  
63%

Doorly's XO 10  
40%

Banks 10.5  
5 years, 43%

Diplomatico Reserva 11  
40%

Bacardi Heritage 12.5  
44.5%

Banks 12.5  
7 years, 43%

Plantation Fiji 13  
2009, 44.8%

Santa Teresa 13.5  
1796, 40%

Zacapa Solera 14  
23 years, 40%

Havana Club 30  
15 years, 40%

## M E Z C A L



Illegal Joven Blanco 11  
40%

Del Maguey Vida 12  
42%

## TEQUILA



Ocho Blanco 9  
40%

Olmecca Altos Blanco 9  
38%

Avion Espresso 9  
35%

Olmecca Altos Añejo 10  
40%

Olmecca Altos Reposado 10  
40%

Patron XO Café 10  
35%

Patron Silver 12  
40%

Patron Reposado 13  
40%

Patron Añejo 14  
40%

Casamigos Reposado 15  
40%

Avion Reserva 44 23  
40%

Patron Grand Platinum 40  
40%

## COGNAC



Martell VS 8  
40%

Remy Martin VSOP 9  
40%

Martell VSOP 11  
40%

Martell XO 24  
40%

Hennessey XO 28  
40%

## ARMAGNAC & CALVADOS



Baron de Sigognac  
VSOP 9.5  
40%

Berneroy VSOP 9.5  
40%

## VERMOUTH & APÉRITIF



Aperol 6  
11%

Noilly Prat 6  
18%

Martini Riserva Ambrato 6  
28.5%

Martini Riserva Rubino 6  
28.5%

Martini Reserva Bitters 6.5  
28.5%

Amaro Averna 6.5  
32%

Campari 6.5  
25%

Lillet Blanc 6.5  
17%

Lillet Rose 6.5  
17%

Pampelle Ruby L'Apéro 7  
15%

Fernet Branca 7  
39%

Cocchi Vermouth di Torino 7  
16%

Cocchi Americano Rosa 7.5  
16.5%

Italicus Rosolio  
Di Bergamotto 9  
20%

Muyu Chinotto Nero 10  
24%

## PORT & SHERRY



Taylor's LBV 7  
15%

Lustau San Emilio  
Pedro Ximénez 7  
17%

Tio Pepe Fino 7  
15%

Gonzalez Byass Fino /  
Dos Palmas 7  
15.5%

Gonzalez Byass  
Apostoles P. Cortado 10  
30 years, 20%

## BEER & CIDER



Redchurch Stratford  
Pilsner 5.5  
4%

Redchurch Bethnal  
Pale Ale 6  
5.5%

Villages Rafiki  
Session IPA 6.5  
4.3%

Lucky Saint 5.5  
0.5%

Oliver's Pomona  
Cider No. 2 7.5  
6.3%

## SOFT



Coca Cola 3

Diet Coke 3

Classic Tonic 3

Grapefruit  
& Rosemary 3

Bitter Orange  
& Elderflower 3

Pomelo & Pink Pepper 3

Ginger Ale 3

Ginger Beer 3

Soda Water 3

Lemonade 3

Freshly squeezed Orange  
or Grapefruit 3.5

Belu Still 4

Belu Sparkling 4

Thomas & Evans 4.5  
No. 1

Kombucha Smoke House 6

Kombucha Royal Flush 6

Kombucha Dry Dragon 6

Seedlip Garden 6

Seedlip Spice 6

Seedlip Grove 6

## BLACK TEA



Royal Breakfast 3.5

*India & Sri Lanka  
rich, robust & full-bodied*

Royal Flush 4

*Sri Lanka  
bright, medium-bodied & delicate*

Darjeeling Second Flush 4

*India  
signature muscatel flavour*

The Staunton Earl Grey 3.5

*Sri Lanka  
vibrant, medium-bodied  
& refreshing*

Decaffeinated Ceylon 3.5

*Sri Lanka  
clean, tangy medium-bodied with  
sweet mandarin notes*

Bombay Chai 4

*India  
bold, vibrant with warming spices*

## WHITE TEA



Nepal Spring White 6

*Nepal  
sweet flavour & floral aroma*

## GREEN TEA



Dragonwell Lunch Ching 4

*China  
light, sweet & fruity*

Sencha Saemidori 4

*Japan  
the most popular green tea  
in Japan*

Forbidden City  
Jasmine Blossom 3.5

*China  
light-bodied with strong floral notes*

## O O L O N G T E A



Milk Oolong 4  
Taiwan  
*light-bodied & sweet*

## H E R B A L I N F U S I O N S



Nile Chamomile 3.5  
Egypt  
*soft, soothing with notes of apple*

English Peppermint 4  
England  
*wonderfully refreshing any time  
of the day*

Whole Rosebuds 4  
Iran  
*caffeine-free infusion with a sweet  
and enchanting aroma*

Lemongrass & Ginger 3.5  
*vibrant and refreshing taste of  
lemongrass with a touch of spice*

Tropical Punch 3.5  
*hibiscus, rosehip and orange peel*

## U N I O N C O F F E E



Single Espresso 3  
Double Espresso 3.5  
Americano 3

Flat White 3.5  
Cafe Latte 3.5  
Cappuccino 3.5



*Food allergies and special dietary requirements can be catered for by our bartenders, please make us aware and they will prepare something especially for you. We are happy to provide you with full details on our cocktails with regard to the products used, allergen substances and nutrition.*

*All spirits are served at 50ml and are available at 25ml upon request. Port and Sherry are served at 70ml*

*All prices are inclusive of VAT at the current rate of 20.0%  
Please note that a discretionary service charge of 12.5% will be added to your bill*