

COCKTAILS

House - Sloe Edition 10
Low - Tangerine Garibaldi 9
No - Kombucha Fizz 6

WEEKEND BRUNCH MENU

THE STRATFORD BRASSERIE

JUICES & SMOOTHIES

Fresh orange or grapefruit 3.5
Spinach, avocado, spirulina, kefir 8
Pineapple, banana, turmeric, ginger 8

11 AM - 4 PM

FREE-FLOWING BRUNCH

Elevate your brunch by adding a free-flowing drink, it is the weekend after all!*

PROSECCO OR BLOODY MARYS 20
NON-ALCOHOLIC 12

COCKTAIL OF THE MONTH

THE P*STAR SPRITZ
GLASS 6 | PITCHER 30

BOWLS

Fresh fruit bowl (vg) 6
seasonal fresh fruits

Coconut yoghurt (vg) 9
goji, pistachio & sweet turmeric

Chia bowl (v) 7
blackberries, apples & almonds

EGGS

Hot smoked Salmon 12
scrambled eggs, crème fraîche & toast

Smoked haddock scones 12
black pudding, poached eggs
& Montgomery cheddar

Avocado & poached egg (v) 10
chilli & rye toast

Eggs Florentine, Benedict or Royale
10 | 11 | 12

Honey glazed ham & baked eggs 12
spinach & mascarpone

PIZZETTA 6" & PIZZA 12"

Margarita (v) 5 | 9
tomato, fior di latte, basil

The Spicy Stratford 6 | 11
salami, pepperoni, nduja & chilli

Fiorentina (v) 6 | 11
ricotta, spinach, egg

Napoli 6 | 11
anchovies, capers, parsley & olives

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

The Vegan (vg) 6 | 10
tomato, aubergine, caramelised onions

add spring truffle to any pizza 11Ⓞ

PLATES

American pancakes 9
berry compote | maple syrup, streaky bacon

Buttermilk fried chicken 15
churros, butter lettuce & ranch dressing

Mushroom burger (vg) 12
harissa mayonnaise & curly kale

French toast (v) 7
fresh berries & maple syrup

Crispy duck hash 15
duck speck, egg, turnip & tarragon

The Stratford burger 14
raclette cheese, dill pickles & fries
add bacon or egg 1.5

Caesar 8 | 11
anchovies, soft-boiled egg & parmesan
add chicken 4 | add prawn 5

Market fish mp
seasonal farm vegetables & lemon

SIDES

Smoked salmon 5

Maple glazed bacon 2.5

Cumberland sausage 2.5

Smashed avocado (vg) 2.5

Grilled halloumi (v) 3

Mixed green salad (vg) 3

Fries (vg) 3.5

SUNDAY ROASTS

AVAILABLE 12PM - 4PM SUNDAYS ONLY

Free range roast chicken
& bread sauce
16

Dry aged Cumbrian roast beef
& horseradish cream
18.5

Shiitake mushroom
& nut roast (vg)
14.5

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

*Free-flowing brunch is time-limited to 2 hours - choose a brunch dish and a choice of a 125ml glass of Prosecco, a Bloody Mary cocktail. Drinks will be topped up once the previous glass is finished. Price is per person and drinks cannot be shared. Drinking to excess will not be permitted, participants are required to drink responsibly.

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know. Gluten-free and dairy-free options are available on request.

An optional 12.5% service charge will be applied to food and beverage.

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