

## THE STRATFORD BAR

Classic - Negroni 10  
Low - Lucky Saint Lager 5.5  
No - Spring Berry 6

ALL DAY MENU

## THE STRATFORD BRASSERIE

## SUNDAY ROAST

AVAILABLE SUNDAYS  
12PM-4PM  
add free-flowing drinks for 20

### SNACKS & STARTERS

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

Sourdough (V) 3  
*Hinxden Farm butter*

Berkshire pork croquettes 5  
*Bramley apple sauce*

Crudités & hummus (vg) 5  
*carrot, cucumber, radish & seaweed salt*

Crispy cod cheeks 6  
*tartar sauce & lemon*

White onion soup (vg) 7  
*morel mushrooms & wild garlic*

Chicken liver parfait 8  
*cornichons, Russet apple & sourdough*

Sea trout tartare 9  
*crème fraîche, chervil & rye toast*

Heritage beetroots (V) 9  
*goat's cheese & hazelnuts*

Beef tartare 12  
*egg yolk, pickles & beer crisps*

### MAINS

Chicken Caesar salad 10 | 12  
*anchovies, soft-boiled egg & parmesan*

Super green salad (vg) 7 | 10  
*spinach, avocado & toasted seeds*

Clam linguine 17  
*cime di rapa, garlic & chilli*

Cacio e Pepe (V) 7 | 10  
*linguine, black pepper & pecorino*

Butternut squash tortellini (V) 8 | 11  
*parmesan & sage butter*

Mushroom burger (vg) 12  
*harissa mayonnaise & curly kale*

The Stratford burger 14  
*raclette cheese, dill pickles & fries*

Robata grilled lamb 19  
*purple sprouting broccoli & anchovies*

Chicken schnitzel 17  
*capers, lemon & parsley jus*

Market fish mp  
*chef's seasonal garnish*

### GRILL

Rump (225g) 18  
*28 day dry-aged beef*

Rib eye (280g) 28  
*28 day dry-aged rare breed beef*

#### Sauces

*chimichurri | béarnaise | peppercorn | herb butter*

### SIDES

Fries (V) 3.5

Farm vegetables (V) 4

Tenderstem broccoli (V) 4  
*almond vinaigrette*

Pommes Anna (V) 4  
*chipotle mayo*

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.

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