

LUNCH TIME SPECIAL

A MARGHERITA PIZZA

OR A BURGER £6*

12PM - 3PM, MON & TUE

LOUNGE & TERRACE MENU THE STRATFORD

PIZZA, BURGER, DRINK

MARGHERITA & 2 COCKTAILS £18*

BURGER & STRATFORD PILSNER £12*

12PM - 10PM, ALL WEEK

EVERY DAY 12PM - 10PM

SNACKS & LIGHT

Taramasalta 6
grissini, seaweed salt

Oysters x 2 6
mignonette & lemon

Crown Prince squash 6 (vg)
sourdough, smoked vegan ricotta & pickled walnuts-

Heritage beetroots 9 (v)
stilton, pear & walnuts

Raw Cornish mackerel 11
apple, horseradish & dill

Crispy mozzarella bites 5 (v)
tomato & basil jam

Burrata 9 (v)
grilled fig, vincotto, hazelnuts & tarragon

Tempura prawns 10
nam jim sauce

PIZZA

Margherita pizza 9 (v)
tomato, mozzarella & basil

Pepperoni pizza 11
tomato, mozzarella & oregano

Bianca pizza 11
crème fraîche, smoked bacon & onion

Med Veg pizza 10 (vg)
grilled artichoke, red pepper & salsa verdi

LARGER DISHES

BLT 6
bacon, lettuce, tomato, baguette

Butter milk fried chicken 12
ranch, dill pickle & radish

Dry aged beef burger 10
cheddar cheese, dill pickles & burger sauce

Grilled chicken salad 12
anchovies, romaine lettuce & parmesan

SIDES

Grilled Hispi cabbage 3 (v)

Mixed leaf salad 4 (vg)

Fries 4 (vg) add truffle cheese +8

SWEETS

Cookies 1.5 (v)

Ice cream & sorbets 3 per scoop (v)

Dulce de leche chocolate brownie 5 (v)

Bramley apple crumble 7 (v)
almonds & vanilla custard

Due to COVID-19 guidelines we currently only accept card payments. 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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CLASSICS

TRY ONE OF OUR BARTENDER'S TWISTS ON CLASSIC COCKTAILS



VESPER MARTINI 13

Beluga Noble vodka, Beefeater 24 gin & Martini Vermouth dry



BLOODY MARY 11

Grey Goose vodka, The Stratford tomato spice mix, González Byass Fino Dos Palmas Sherry & celery



NEGRONI 10

Beefeater gin, Martini Bitter & Martini Rubino

THE STRATFORD SIGNATURES

CREATED BY THE UNIQUE MINDS BEHIND THE BAR, IT'S ALL ABOUT FLAVOUR



APPLE, MINT & RYE 10

Jack Daniel's Rye whisky, homemade apple & mint syrup, Angostura bitters & Peychaud's bitters



PINEAPPLE & JASMINE 12

Bombay Sapphire gin, Muyu Jasmine, fresh pineapple, grenadine syrup & lime Angostura bitters



BLACKBERRIES & RASPBERRIES 12

Bombay Bramble gin, Martini Ambrato Vermouth, homemade raspberry syrup, lemon & egg white



CHINOTTO & TONKA 12

Bacardi Spiced rum, Bacardi Coconut rum, Muyu Chinotto, homemade tonka & coconut syrup, fresh pineapple juice & lime



PASSION FRUIT, CINNAMON & BUBBLES 12

Santa Teresa rum, Galliano Italian liqueur, homemade cinnamon & passion fruit syrup, lime & Prosecco



RASPBERRIES & VETIVER 13

Grey Goose L'Orange vodka, Chambord, fresh raspberries, lemon & Champagne Perrier-Jouët



COFFEE, CACAO & SARSAPARILLA 12

Grey Goose Vanilla vodka, homemade sarsaparilla syrup, espresso blend & cacao nibs bitters



AGAVE-POMELO & PINK PEPPER 11

Patrón Silver tequila, Del Maguey Vida Mezcal, Pampelle Ruby L'Apero, London Essence Pomelo & Pink Pepper tonic

LOW & NO

DON'T FEEL LIKE YOU'RE MISSING OUT



AUTUMN BERRY 6

Seasonal berries, apple & cinnamon syrup



VIRGIN PEAR MARTINI 6

Seedlip grove, lemon, pear purée & ginger

Please ask our team for something classic or bespoke! Spirit section available on request

WINE LIST

WHITE

	175ml	Bottle
Colombard, Le Petit Oiseau <i>Côtes de Gascogne, France, 2018</i>	6	23
Vinho Verde, Quinta da Lixa <i>Vinho Verde, Portugal, 2018</i>	8	26
Pecorino dei Colli Ascolani, Saladini Pilastrri <i>Marche, Italy, 2018</i>	9	38
Sauvignon Blanc, 'The Frost Pocket' <i>Marlborough, New Zealand, 2019</i>	10	46
Furmint St Tamás, Mad <i>Tokaji, Hungary, 2016</i>	12	50
Chablis, 'La Chablisienne' <i>Burgundy, France, 2018</i>	14	60

ROSÉ

	175ml	Bottle
Aix Rosé, Provence <i>Coteau D'Aix en Provence, France, 2018</i>	9	42

SPARKLING & CHAMPAGNE

	125ml	Bottle
Prosecco, 'Passaparola' <i>Veneto, Italy, NV</i>	7	39
Perrier-Jouët, 'Grand Brut' <i>Épernay, France, NV</i>	14	69
Perrier-Jouët, 'Rosé' <i>Épernay, France, NV</i>	18	120

BEER & CIDER

Redchurch Stratford Pilsner 5.5

Redchurch Bethnal Pale Ale 6

Oliver's Pomona Cider No. 2 7.5

RED

	175ml	Bottle
Tempranillo Épico <i>Bodegas Eguren, Spain, 2017</i>	6	23
Pinot Noir 'Calusari' <i>Viile Timisuli, Romania, 2019</i>	8	26
Primitivo, Mocavero <i>Puglia, Italy 2019</i>	9	38
Côtes du Rhône 'Sud Absolu', Domaine La Ligiere <i>Rhône, France, 2017</i>	10	45
Malbec 'Cuma, Bogedas El Esteco <i>Salta, Argentine, 2019</i>	12	47
Xinomavro-Merlot 'Paranga' <i>Amyndeon, Greece, 2017</i>	14	50

APERITIVO

MON TO FRI 5PM - 7PM

**PICK A DRINK AND ENJOY
3 CANAPES FROM OUR CHEFS £12***

COCKTAILS

Fiero Spritz

*Martini Fiero, London Essence Grapefruit
& Rosemary Tonic, Prosecco*

Negroni Bianco

Bombay Sapphire gin, Martini Ambrato, St. Germain

Martini Collins

Martini Bitter, Martini Rubino, lemon, soda

WHITE WINE

Pecorino Dei Colli Ascolani, Saladini Pilastrri 175ml
Marche, Italy, 2018

RED WINE

Primitivo, Mocavero 175ml
Puglia, Italy, 2018

PROSECCO

Prosecco 'Passaparola' 125ml
Veneto, Italy, NV



*Only available 5PM - 7PM, and not available in conjunction with any other offer or promotion.

TEA & COFFEE

UNION COFFEE

Single Espresso 3	Double Espresso 3.5	Americano 3
Flat White 3.5	Cafe Latte 3.5	Cappuccino 3.5

BLACK TEA

Royal Breakfast 3.5	Darjeeling Second Flush 4	Decaffeinated Ceylon 3.5
Royal Flush 4	The Staunton Earl Grey 3.5	Bombay Chai 4

WHITE TEA

Nepal Spring White 6

OOLONG TEA

Milk Oolong 4

GREEN TEA

Dragonwell Lunch Ching 4
Forbidden City Jasmine Blossom 3.5
Sencha Saemidori 4

HERBAL INFUSIONS

Nile Chamomile 3.5
English Peppermint 4
Whole Rosebud 4
Lemongrass & Ginger 3.5
Tropical Punch 3.5

SOFT DRINKS 3

Coca Cola / Diet Coke	Bitter Orange & Elderflower	Ginger Ale
Classic Tonic	Pomelo & Pink Peppercorn	Ginger Beer
Grapefruit & Rosemary	Soda Water	Lemonade

SELECTION OF
JUICES FROM 3.5

BOTTLED BELU
WATER 4

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