

## LUNCH & DINNER SET MENU

WED - FRI, 12PM - 3PM, 5PM - 10PM

2 COURSES - £20 INC A GLASS OF WINE

3 COURSES - £25 INC A GLASS OF WINE

WEEKEND BRUNCH

## THE STRATFORD BRASSERIE

## THE LOUNGE APERITIVO

EVERYDAY, 5PM - 7PM

A DRINK & CANAPÉS

FROM OUR CHEFS £12

SAT & SUN 11AM - 4PM

### SMOOTHIES & JUICES

Smoothie of the day 8

Green juice - spinach, apple, ginger & cucumber 5

Fresh orange, apple or grapefruit juice 3.5

### SIGNATURE COCKTAILS

The Stratford Bloody Mary 11

Espresso Martini 12

The Lounge Piña Colada 12

## FREE-FLOWING BRUNCH\*

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

PROSECCO OR BLOODY MARYS 25  
NON-ALCOHOLIC 12

### COCKTAIL OF THE MONTH

## THE P\*STAR SPRITZ

GLASS 6 | PITCHER 30

### LIGHT

Fresh fruit plate 6 (vg)  
cantaloupe melon & seasonal berries

Chia bowl 7 (vg)  
almond milk, blackberry & turmeric

French toast 8 (v)  
summer berry compote & chantilly cream

### PLATES

Buttermilk pancakes 9  
maple syrup & bacon

Flat bread 14  
Rotata grilled beef, butter lettuce,  
chimichurri & garlic yoghurt

Linguine 11 (vg)  
Broccoli, chilli & parsley

Dry aged beef burger 10  
cheddar cheese, lettuce, dill pickle  
& burger sauce

Rigatoni 12 (v)  
squash, pecorino & chestnuts

Buttermilk fried chicken basket 12  
ranch dressing, dill pickle, radish

### PIZZA

Margherita pizza 9 (v)  
tomato, mozzarella & basil

Bianca pizza 11  
crème fraîche, smoked bacon & onion

Pepperoni pizza 11  
tomato, mozzarella & oregano

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

### EGGS

Avocado toast 10 (v)  
poached eggs, chilli & basil

Baked eggs 10 (v)  
aubergine, Labneh, spinach,  
tomato & dukkah

Eggs Florentine, Benedict or Royale  
10 | 11 | 12

Chapel & Swan smoked salmon 12  
scrambled eggs, crème fraîche  
& pumpernickel bread

## SUNDAY ROASTS

AVAILABLE 12PM - 4PM  
SUNDAYS ONLY

Dry aged Cumbrian roast beef 20  
horseradish cream, roast potatoes, seasonal  
greens, carrots, Yorkshire pudding & gravy

Shiitake mushroom & seed roast 14.5  
roast potatoes, seasonal greens, carrots,  
Yorkshire pudding & gravy (v)

### SIDES

Smashed avocado 3 (vg)

Grilled halloumi 4 (v)

Grilled Hispi cabbage 3 (v)

Mixed leaf salad 4 (vg)

Fries 4 (vg) add truffle cheese +8

### SWEETS

Sticky toffee pudding 7 (v)  
vanilla ice cream & caramel sauce

Bramley apple crumble 7 (v)  
almonds & vanilla custard

Tiramisu 7 (v)  
amaretto, coffee & mascarpone

\*Free-flowing brunch is time-limited to 90 minutes from the time you sit down - Free-flowing must be purchased with a food item. Choose a brunch dish and a choice of a 125ml glass of Prosecco or 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.

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. 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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