

THE
STRATFORD
BRASSERIE

MON TO SAT 12 PM - 10 PM

SNACKS

Root veg crisps 3 (vg)

Nocellara olives 3.5 (vg)

Sourdough 3.5 (v)
salted butter & extra virgin olive oil

Crispy Mozzarella 5 (v)
homemade tomato & basil jam

Taramasalta 5
grissini & seaweed salt

Maldon rock oysters 3 each
shallot vinegar & lemon

STARTERS

Honey-roasted celeriac soup 7 (v)
sourdough & salted butter

Tempura prawns 10
hot & sour dipping sauce

Whipped Autumn squash 7 (vg)
vegan ricotta, pickled walnuts & flatbread

Whipped chicken liver parfait 9
poached quince & brioche

Burrata 9 (v)
grilled fig, vincotto, hazelnuts

House cured salmon 9
pickled beetroot, horseradish & crème fraîche

PIZZA

Margherita 10 (v)
tomato, fior de latte & basil

Cured meat 14
tomato, fior de latte, pepperoni, salami, Nduja & chilli

Ricotta 13
ricotta, bacon & gremolata

Roasted veg 12 (vg)
butternut squash, vegan mozzarella, chilli & oregano

DIPS

garlic butter, aioli, chimichuri, gochujang 1.5 each

EXTRA TOPPINGS

VEG: onions, peppers, artichoke, olives, mushrooms 1.5 each
MEAT: anchovies, pepperoni, Njuda, bacon, ham 2 each

MAINS

Grilled Cauliflower 13 (vg)
gochujang, soy & sesame

The Stratford Caesar 15
grilled chicken breast, egg, anchovy,
parmesan & romaine lettuce

Grilled free range chicken breast 19
Jerusalem artichoke, mushroom purée & chicken jus

Roast Peterhead cod 19
white beans, calvo nero & sherry vinegar

House made dry aged beef burger 15
cheddar, lettuce, pickles & burger sauce served with fries

Dry aged 8oz sirloin steak 28
with a choice of fries or salad, bearnaise or peppercorn

Gnocchi 16 (v)
crown prince squash, kale & candied walnuts

Please ask us for details of today's sharing steak

SIDES 4 EACH

Fries (vg)
add truffle cheese +4

Honey roast heritage carrots (vg)

Sprouting broccoli (vg)
almond & shallot

Mixed leaf salad with house vinigrette (vg)

Rosemary & garlic buttered new potatoes (v)