

## SMOOTHIES & JUICES

Smoothie of the day 8  
Green juice 5  
Fresh juices 3.5

WEEKEND BRUNCH

## THE STRATFORD BRASSERIE

## SIGNATURE COCKTAILS

The Stratford Bloody Mary 11  
Espresso Martini 12  
The Lounge Piña Colada 12

SAT & SUN 11AM - 4PM

## 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

### EGGS

Eggs Florentine, Benedict or Royale  
10 | 11 | 12

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

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

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

### PLATES

Buttermilk pancakes 9  
maple syrup & bacon

French toast 8  
summer berry compote & chantilly cream

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

Dry aged beef burger 15  
cheddar, lettuce, pickles & burger sauce, served with fries

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

### PIZZA

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

Ricotta 13  
ricotta, bacon & gremolata

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

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

### DIPS 1.5 EACH

garlic butter, aioli, chimichuri, gochujang

### EXTRA TOPPINGS

VEG: onions, peppers, artichoke, olives, mushrooms 1.5 each

MEAT: anchovies, pepperoni, Njuda, bacon, ham 2 each

## 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 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)

### SWEETS

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

Bramley apple crumble 7 (v)  
almonds & vanilla custard

Sherry trifle 7 (v)  
fruit, vanilla custard & chantilly cream

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.

@thestratford | THESTRATFORD.COM