

A LA CARTE

THE
STRATFORD
BRASSERIE

MON TO FRI 12PM - 10PM, SAT 5PM - 10PM

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

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 & flatbeard

Whipped chicken liver parfait 9
poached quince & brioche

Burrata 9 (v)
grilled fig, vincotto, hazelnuts

House cured salmon 9
pickled beetroot, horseradish & crème fraîche

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, bacon, cavolo nero & sherry vinegar

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

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

The Stratford steak 28
with a choice of fries or salad, bearnaise or peppercorn

SIDES 4 EACH

Fries (vg)
add truffle cheese +4

Honey roast heritage carrots (v)

Sprouting broccoli (vg)
almond & shallot

Mixed leaf salad with house vinigrette (vg)

Rosemary & garlic buttered new potatoes

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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