



# TERRACE E20

WEEKEND BRUNCH | SATURDAY & SUNDAY 11AM-4PM

## BRUNCH COCKTAILS

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### THE STRATFORD MARY 11

*Finlandia Vodka, The Stratford Tomato Spice Mix,  
González Byass Fino Dos Palmas Sherry & celery*

### PIMM'S CUP 7

*Pimm's, Ginger Ale & Raspberries*

### TROPICAL MIMOSA 7

*Pineapple, Orange & Prosecco*

### ALMOND & BUBBLES 7

*Orgeat Syrup, Pernod Ricard & Soda*





## SNACKS & STARTERS

Whipped feta, burnt peach & charcoal crackers (v)	5
Crispy pork belly bites, tartare dressing & pickled shimeji	8
Sea bass ceviche, pickled baby corn, puffed wild rice, radish & parsley oil	10
Peas hummus, courgette bread, frisée & sumac oil (v)	7

## BRUNCH

Egg Benedict 11 <i>Kessler ham, poached egg, muffin, hollandaise</i>	Egg Royal 12 <i>Smoked salmon, poached egg, muffin, hollandaise</i>	Egg Florentine (v) 10 <i>Spinach &amp; avocado, poached egg, muffin, hollandaise</i>
Matcha Tea Waffles (v) 13 <i>Chantilly cream &amp; fresh berries</i>	Acai Bowl (vg) 11 <i>Banana, berries &amp; granola</i>	
Scrambled Eggs (v) 8.5 <i>Sourdough &amp; roasted cherry tomatoes</i>	Poached Eggs (v) 8.5 <i>Sourdough &amp; roasted cherry tomatoes</i>	
Ham & Eggs 14 <i>Maple glazed gammon, fried egg, Jersey Royals &amp; salsa verde</i>	Smashed Avocado (v) 11 <i>Sourdough, poached egg &amp; tarragon oil</i>	

## SALADS

Charred cauliflower, shaved manchego with walnut & caper dressing (vg)	12
Quinoa & mango salad, candied walnuts with avocado dressing (vg)	11
Smoked duck breast, pickled watermelon, Thai basil & hoisin dressing	14

## ADD TO YOUR SALAD

Fried Halloumi 3 | Seared tofu 3 | Grilled sesame chicken 4 | Wasabi tuna 5



(v) Vegetarian (vg) Vegan

Some dishes can be adapted so if you have any dietary requirements and require assistance in choosing a suitable dish, please let us know. Due to COVID-19 guidelines we currently only accept card payments. An optional 12.5% service charge will be applied to food and beverage.

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