



SNACKS & STARTERS

Whipped feta, burnt peach & charcoal crackers 6 (v)

Crispy pork belly bites, tartare dressing & pickled shimeji 8

Sourdough roll with Marmite butter 5 (v)

Sea bass ceviche, pickled baby corn, puffed wild rice, radish & parsley oil 10

Chicken yakitori, poached pears & bonito flakes 9

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Freekeh salad, pomegranate, grated egg, feta & compressed cucumber 11

Quinoa & mango salad, candied walnuts with avocado dressing 11 (vg)

Little gem salad, Serrano ham, Oxford blue, pickled pear 8 (v)

Smoked duck breast salad, pickled watermelon, Thai basil & hoisin dressing 14

ADD TO YOUR SALAD

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

MAINS

Seared stone bass, chilli glazed Singapore noodles, prawn & leek dumplings 18

Charred cauliflower, shaved manchego, walnut & caper salsa 12 (v9)

40 day aged 300g Dexter sirloin, triple cooked chips, red wine jus 31

Calamansi grilled chicken fillet, baby aubergine & sun dried tomato 21

The Stratford burger, smoked applewood cheese, lettuce & tomato, triple cooked chips 15

PIZZAS

Margherita 10 🔻

House tomato sauce, mozzarella, basil & olive oil

Lamb & Chipotle 14

Slow cooked lamb, mozzarella, crispy sage & pork crackling

Vegan Artichoke 10

Grilled baby artichoke, kalamata olives, fresh basil, oregano & vegan mozzarella (vg)

Chorizo 12

Chorizo, piquillo peppers, mozzarella & basil

Wild Mushroom 12

Mushrooms, truffle, mozzarella, wild rocket & datterino tomatoes (v)

SIDES

Mac & cheese, crispy shallot 5 (v)

Triple cooked chips, rosemary salt 4

Heritage tomato salad, basil oil, pickled shallot 4 (9)

Roasted sweet potato, horseradish cream, crispy greens 4 $\,$ $\,$ $\,$

Fennel, pomegrante, orange salad 3.50 (vg)

V Vegeterian