



BRUNCH COCKTAILS

THE STRATFORD MARY 11

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

HIGHBALL COLADA 11

Diplomatico Mantuano, Coconut - Lemongrass -
Pina Cordial, Lime, LE Soda

TROPICAL MIMOSA 11

Pineapple, Orange & Prosecco

SNACKS & STARTERS

Smoked almonds ☺	4
Nocerella olives ☺	4
Whipped feta, burnt peach, charcoal crackers ☺	6
Crispy pork belly bites, tartare dressing, pickled mushrooms	8
Sea-bass ceviche, pickled baby corn, puffed wild rice, radish, parsley oil	10
Peas hummus, courgette bread, frisée salad, sumac oil ☺	7

KITCHEN E20

WEEKEND BRUNCH

SAT & SUN 11 - 4PM



SALADS

Quinoa & mango salad,
candied walnuts, avocado dressing 11

Little gem salad, Serrano ham,
Oxford blue, pickled pear 8

Charred cauliflower, shaved manchego,
walnut & caper dressing 12

ADD TO YOUR SALAD

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

SMOOTHIES

Energy Boost 6
Strawberries, blueberries, raspberries, flaxseeds,
coconut water, orange juice

Green Detox 6
Green apple, spinach, cucumber, kiwi, honey, celery, apple juice

Tropical Defense 6
Pineapple, mango, banana, ginger, carrot, coconut water

BRUNCH

Eggs Benedict 11
Kessler ham, poached egg,
muffin, Hollandaise

Eggs Royale 12
Smoked salmon, poached egg,
muffin, Hollandaise

Eggs Florentine 10
Spinach, avocado, poached
egg, muffin, Hollandaise

Matcha tea waffles 13
Chantilly cream, fresh berries

Ham & eggs 14
Maple glazed gammon, fried egg, Jersey Royals,
salsa verde

Scrambled eggs 9
Sourdough, roasted cherry tomatoes

Poached eggs on toast 9
Sourdough toast, roasted cherry tomatoes

Acai bowl 11
Banana, berries, granola

Smashed avocado on sourdough toast 10
poached egg, dill salsa

Reuben sandwich 15
Salt beef, mustard & honey dressing, pickles,
triple cooked chips

Wagyu burger 17
Sweet pickles, caramelised onion, smoked applewood,
triple cooked chips, ketchup, mayonnaise

ADD TO YOUR BRUNCH

Bacon 4 | Salmon 4.5 | Avocado 3.5

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

Chorizo 12
Chorizo, piquillo peppers, mozzarella, basil

Wild Mushroom 12
Mushrooms, truffle, mozzarella, wild rocket,
datterino tomatoes

SIDES

Mac 'n' cheese, crispy shallots 5

Roasted sweet potatoes, horseradish
cream, crispy greens 4

Tomato salad, basil oil, pickled shallots 4

Triple cooked chips & rosemary salt 4

Charred purple sprouting broccoli,
calamansi vinaigrette 4



Some dishes can be adapted so if you have any dietary requirements or allergies 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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