



## SNACKS FOR THE TABLE

Sourdough roll, marmite butter	5
Smoked almonds	4
Nocerella olives	4
Whipped feta, burnt peach, charcoal crackers	6
Crispy pork belly bites, tartare dressing, pickled mushrooms	8
Duck bon bons, hoisin sauce, pickled cucumber	9

# KITCHEN E20



## STARTERS

Pea hummus, courgette bread, sumac oil	7
Burrata, heritage tomato salad, basil oil, shallots	9
Tuna tartare, avocado, wasabi dressing, crispy shallots	12
Sea bass ceviche, pickled baby corn, puffed wild rice, radish, parsley oil	10
Chicken yakitori, poached pears, bonito flakes	8
Steak tartare, confit egg purée, horseradish cream	12
Crab pâté, avocado & jalapeño mousse, grilled sourdough	14

## SALADS

Caesar salad, pancetta, crispy kale, anchovies	12
Quinoa & mango salad, candied walnuts, avocado dressing	11
Smoked duck breast, pickled watermelon, Thai basil, hoisin dressing	14
Little gem salad, Serrano ham, Oxford blue, pickled pear	8

### ADD TO YOUR SALAD

Avocado 3 | Fried halloumi 3 |  
Seared tofu 3 | Grilled sesame chicken 4 | Tuna 5

## MAINS

Charred cauliflower, shaved manchego, walnut, caper dressing	12
Seared stone bass, chilli glazed Singapore noodles, prawn & leek dumplings	20
Robata grilled lamb loin, lamb croquette, potato terrine, heritage carrot	24
Poached cod, carrot purée, samphire & sea beet salad	19
Wagyu burger, sweet pickles, caramelised onion, smoked applewood, triple cooked chips	17
Rueben sandwich, mustard & honey dressing, pickles, triple cooked chips	15
Crispy pork chop, grilled hispi cabbage, mustard vinaigrette	18
Sirloin 300g, caramelised garlic & shallot, red wine jus, triple cooked chips	32
Grilled harissa aubergine, braised heritage carrots, watercress dressing	15
Calamansi grilled chicken, baby aubergine, sun dried tomato	21

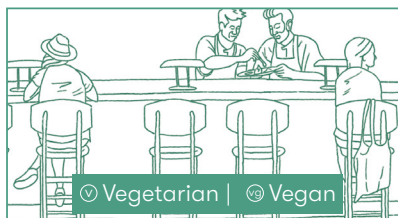
## SIDES

Mac & cheese, crispy shallots	5	Roasted sweet potato, horseradish cream, crispy greens	4
Heritage tomato salad, basil oil, pickled shallots	4	Triple cooked chips with rosemary salt	4
Charred purple sprouting broccoli calamansi vinaigrette	4	Fennel, pomegranate & orange salad	3.5

**Cellar Mondays:**  
Cellar price wines & free BYOB

**Oyster Wednesdays:**  
£1 oysters 5PM - 7PM

**Steak Sundays from 5PM:**  
Steak, chips & glass of red, £20



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. 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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