








**SNACKS FOR THE TABLE**

- House sourdough bread,  4
- salted butter
- Smoked almonds  4
- Nocellara olives  4
- Pigs in blankets, cranberry sauce 6
- Cheese fondue, sourdough bread  12
- Charcuterie board, pickles, bread 14
- Vegetarian antipasti board, bread  12

# KITCHEN E20





## STARTERS

Pumpkin soup, hazelnut pesto (V)	8
Whipped feta, smoked chestnut, (V) burnt beetroot puree	6
Gin cured salmon, Bloody Mary jelly, dill puree	12
Ham hock terrine, quince jam, baby beet salad	10

## MAINS

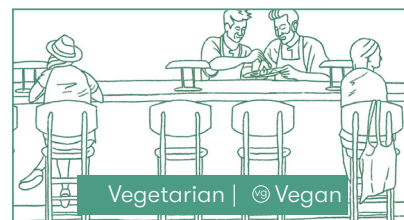
Roasted chicken fillet, sweet corn puree, oyster mushroom	20
Braised beef short-rib, smoked pomme puree, caramelised endive	24
Caramelised miso cod, petit pois, girolles & Swiss chard, carrot puree	18
Wagyu burger, sweet pickles, caramelised onion, smoked applewood, triple cooked chips	17
Jerusalem artichoke risotto, truffle & parsley oil (V)	18

## PIZZAS

Margherita (V)	10
Mozzarella, house tomato sauce, basil, olive oil	
Lamb & Chipotle	14
Slow cooked lamb, mozzarella, crispy sage, pork crackling	
Chorizo	12
Chorizo, piquillo peppers, mozzarella, house tomato sauce, basil	
Vegan squash (V)	12
Roasted squash, caramelised red onion, vegan mozzarella & ricotta, house tomato sauce, rocket	
Fennel Sausage	13
Fennel sausage, friarielli, mozzarella, house tomato sauce, crispy basil	
Wild Mushroom (V)	12
Mushrooms, truffle oil, datterino tomatoes, mozzarella, rocket	
Pumpkin	13
Roast pumpkin, fennel sausage, garlic mushroom, scamorza, pumpkin cream base	

## SIDES

Triple cooked chips & rosemary salt (V)	4
Smoked pomme puree (V)	4
Roasted chantenay carrots (V)	4
Lollipop kale, apple vinaigrette, (V) parmesan	4.5



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.

@thestratford | THESTRATFORD.COM