

Snacks & Starters

Nocellara olives 4

Smoked almonds 4

Baked sourdough, Marmite butter 4

Charcuterie board, pickles, grilled sourdough 14

Beetroot, horseradish & Granny Smith apple,

soft egg dressing 8

Heritage tomatoes, burrata,

sherry vinegar dressing 13

Severn & Wye salmon gravadlax,

dill potatoes, sour cream 14

Salads

Super seed, quinoa & chicory salad,

apple yoghurt dressing 8 / 14

Caesar salad, torn garlic croutons,

crispy kale & bacon 8 / 14

Asparagus salad, soft egg & herb dressing 9 / 17

Grilled yellow fin tuna, red cabbage slaw,
soya, lime & honey dressing, toasted sesame 9 / 18

Add grilled chicken 5



Grills & Mains

Halibut steak, grilled peppers, pickled red onions & preserved lemon 32

250g Aged sirloin steak – served with triple cooked chips & chimichurri sauce 34

Aged rump cap brisket burger, caramelised onions, pickles, cheddar, triple cooked chips 18

Turmeric yoghurt marinated free range chicken breast, baby spinach & shallot salad 20

250g Aged ribeye steak – served with triple cooked chips & chimichurri sauce 37

Roast cauliflower steak topped with pecorino & kale, pickled walnut sauce 16

Pappardelle, braised beef shin ragu, aged pecorino, sourdough & herb crumb 20

Vine tomato & spring onion risotto, aged pecorino & black pepper 18

Chalk farm trout, celeriac remoulade, shrimp & herb butter 14



Vegetarian | Vegan

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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Sides

Triple cooked chips 4

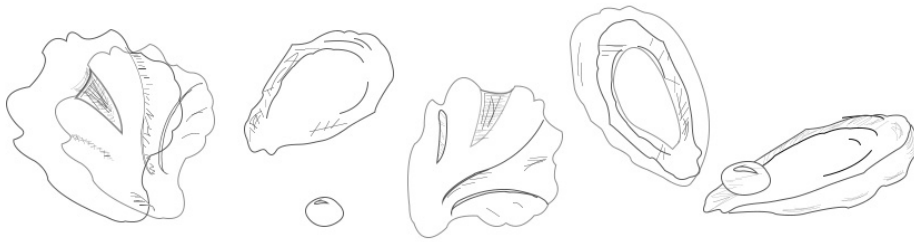
Tender stem broccoli, sourdough crumb 4

Buttered new potatoes 4

Baby gem, salad cream, crispy shallots 4

KITCHEN E20

Oyster
happy hour
1.50 each



Every Wednesday
5PM-7PM

Bottomless
brunch
25



Every Weekend
12PM-4PM
