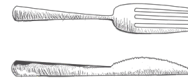


KITCHEN E20

Lunch & Dinner



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

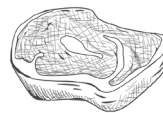
250g Aged ribeye steak – served with triple cooked chips & chimichurri sauce 37

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

Pizzas



Margherita 12

Mozzarella, house tomato sauce, oregano, basil, olive oil



Nduja 14

Mozzarella, house tomato sauce, nduja, chilli flakes



Sicilian sausage & broccoletti 15

Mozzarella, fresh Sicilian sausage broccoletti, basil

Primavera 15

Mozzarella, Parma ham, cherry tomatoes, rocket, parmesan flakes



Wild Mushroom 14

Mozzarella, house tomato sauce, wild mushrooms, truffle oil, cherry tomatoes, rocket



Vegan Courgette 12

Vegan mozzarella, house tomato sauce, crisp courgettes, red peppers, black olives, basil



Diavola 14

Mozzarella, house tomato sauce, salami, chili flakes, basil

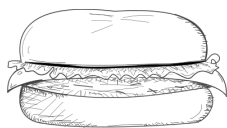
KITCHENE20

Kids



Grilled free-range
chicken 7
Chips & salad

Fish goujons 7
Chips & peas



Cheese burger 8
Fries

Pappardelle pasta 6
Tomato & herb sauce,
pecorino cheese



Puddings

Selection
of ice creams 4
Or sorbets with fresh berries

Sticky toffee
pudding 5
With cream or vanilla ice cream

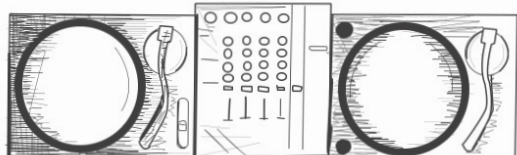
Chocolate chip
cookies 4



 Vegetarian |  Vegan

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Smoothies & Shakes

Energise 6

Strawberries, blackberries, raspberries, coconut water, fresh orange juice

Detox 6

Green apple, spinach, cucumber, celery, avocado, fresh apple juice, honey

Relax 6

Carrots, red apple, turmeric, fresh orange juice

Vanilla & Banana Shake 6

Madagascar vanilla ice-cream, banana, milk
Add a bourbon booster 11

Coco-Colada Shake 6

Fresh pineapple, coconut cream, agave syrup
Add a rum booster 11

Mocha Shake 6

Chocolate ice-cream, milk, espresso
Add a frangelico booster 11

Cocktails

Tropical Mimosa 7

Prosecco, pineapple & orange juice

The Stratford Mary 9/30

Finlandia vodka, house Mary mix, tomato juice

Matcha Mule 11/38

Finlandia vodka, maple & matcha syrup, LE peach & jasmine soda

Espresso Martini 12

vodka, coffee liquor, espresso

Starters & Sharers

Smoked almonds 4 ^{VG}

Nocellara olives 4 ^{VG}

Sourdough roll, marmite butter 4 ^V

Charcuterie board, pickles, grilled sourdough 14

Severn & Wye salmon gravadlax,

dill potatoes, sour cream 14

Heritage tomatoes, burrata, sherry

vinegar dressing 13 ^V

Eggs Benedict 12

Kessler ham, poached egg, muffin, Hollandaise

Eggs Royale 13

Severn & Wye smoked salmon, poached egg

Eggs Florentine 11

Spinach, poached eggs, muffin, Hollandaise ^V

Crushed avocado 11

with roasted cherry tomatoes on toasted sourdough ^V

Aged rump cap brisket burger 18

caramelised onions, pickles, cheddar, triple cooked chips

Ham & eggs 14

Maple glazed gammon, Jersey royals & fried egg

Shakshuka 13

Crushed avocado & feta ^V

Eggs on toast 10

Poached, scrambled or fried ^V

Waffles 13

Chantilly cream & fresh berries ^V

^V Vegetarian | ^{VG} Vegan

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Sides & Additions

Smoked salmon 6 | Crushed avocado 4

Halloumi 5 | Seared chorizo 4

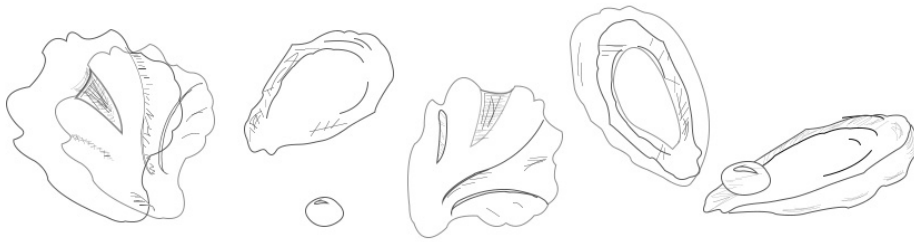
Breakfast sausage 4 | Streaky bacon 4

Triple cooked chips 4 | Hash browns 4

Bowl of berries 6

KITCHEN E20

Oyster
happy hour
1.50 each



Every Wednesday
5PM-7PM

Bottomless
brunch
25



Every Weekend
12PM-4PM
