



Snacks & Starters

Nocellara olives 4

Smoked almonds 4

Baked sourdough, Marmite butter 4

Charcuterie board, pickles, grilled sourdough 14

Cauliflower & Lincolnshire poacher cheese soup,
crisp capers 8

Severn & Wye beetroot cured salmon,
soured cream, radish & dill 14

Potted ham hock, piccalilli relish,
crisp sourdough toasts 10

Salads

Super seed, quinoa & chicory salad,
apple yoghurt dressing 7 / 14

Caesar salad, torn garlic croutons,
crispy kale & bacon 7 / 14

Conference pear, apple, pickled watermelon
& stilton salad, walnut dressing 8/15

Grilled yellow fin tuna, red cabbage slaw, soya,
lime & honey dressing, toasted sesame 9 / 17

Add grilled chicken 5



Grills & Mains

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

Aged rump cap brisket burger, caramelised onions, pickles, cheddar, triple cooked chips 19

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

Meantime beer marinated pork belly, toasted pumpkin & rocket 23

Roast cauliflower steak, melting stilton, grilled ceps & charred onions 17

Chalk stream trout, celeriac remoulade, shrimp & herb butter 18

Baked sea bass, smoked bacon leeks, chive butter sauce 26

Beef short rib, salt baked celeriac, Stratford Pale Ale braised onions 25

Truffle & chestnut risotto, sage nut butter 18



Sides

Triple cooked chips 5

Crushed root vegetables 5

Buttered baby potatoes 5

Maple glazed Chantenay carrots 5

Sauces

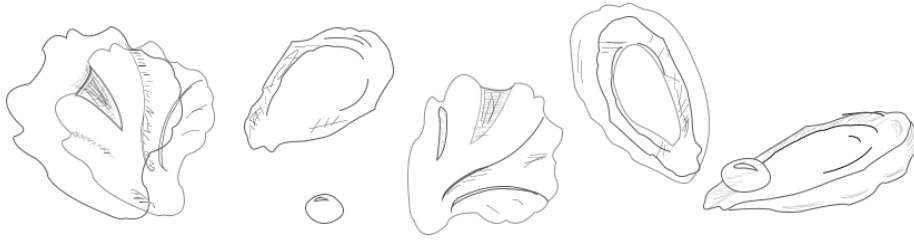
Béarnaise 2.5

Peppercorn 2.5

Chimichurri 2.5

KITCHEN E20

Oyster
happy hour
1.50 each



Every Wednesday
12PM-3:30PM 5PM-9.30PM

Bottomless
drinks
25



Every Weekend
12PM-4PM

🌿 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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