

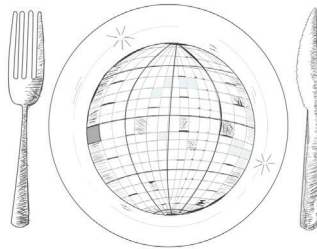
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**KITCHEN**E20

15 per person (Starter & main course)

19 per person (Starter, main course & dessert)

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## Starters

Severn & Wye beetroot cured salmon, soured cream & dill 🌱  
Pork belly, pickled red onions, crisp shallots  
Conference pear, apple salad & pickled watermelon salad,  
walnut dressing 🌱

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## Mains

Baked trout, celeriac remoulade, shrimp & herb butter  
Beef shin potato hash, fried egg and mustard glaze  
Roast cauliflower steak, melting stilton & charred onions

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## Puddings

Soft hot chocolate pudding, orange cream  
Cinnamon bun, clotted cream  
Warm pancakes, lingonberry & redcurrant compote,  
sweetened cream

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Mon-Fri 12-3.30PM / 5-6.30PM | Sat-Sun 5-6.30PM

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.

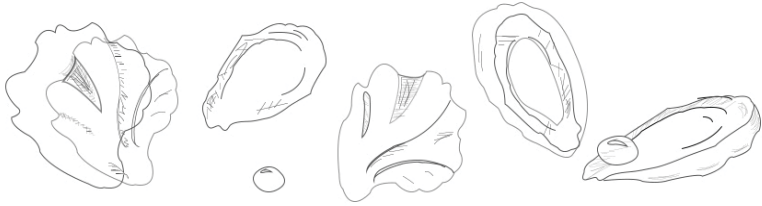
🌱 Vegetarian | 🌱 Vegan

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# KITCHEN E20

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Oyster  
happy hour  
1.50 each



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

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Bottomless  
drinks  
25



Every Weekend  
12PM-4PM

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