

## Snacks & Starters

Nocellara olives 4

Smoked almonds 4

Baked sourdough, Marmite butter 4

Charcuterie board, pickles, grilled sourdough 14

Celeriac soup, truffle & herb butter 8

Severn & Wye smoked salmon, horseradish  
& crisp capers 14

Smooth chicken liver parfait, fig chutney,  
warm brioche 11

## Salads

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

Caesar salad, anchovies, 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

Cheddar glazed cauliflower steak, pickled onions & kale 17

Chalk stream trout, celeriac remoulade, shrimp & herb butter 19

Slow cooked lamb breast, heritage carrots, potato hash 24

Miso cod, roasted shallots, fricassee of wild mushrooms 24

Crisp duck leg, orange braised chicory, Puy lentil gravy 25

Saffron & herb risotto, pecorino crisp 22



## Sides

Triple cooked chips 5

Chantenay carrots, tarragon butter 5

Buttered baby potatoes 5

Tender stem broccoli, crispy shallots 5

## Sauces

Béarnaise 2.5

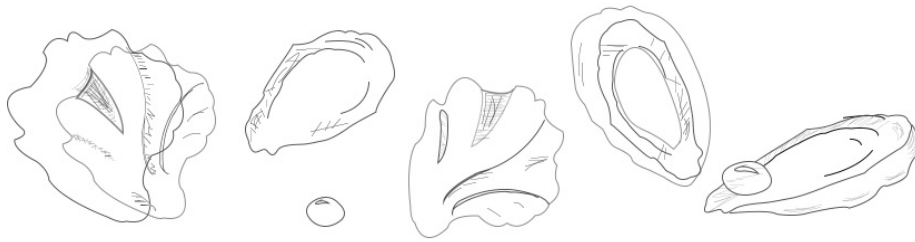
Peppercorn 2.5

Chimichurri 2.5

# 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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🌿 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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