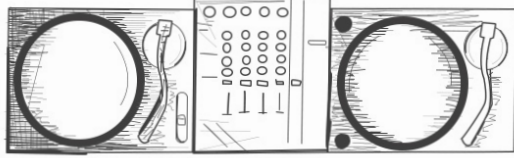


# KITCHEN E20

## Brunch



### Smoothies & Shakes

#### Energise 6

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

#### 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

Madagascan 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

#### Mango Bellini 7

Homemade Mango Cordial, Prosecco

#### The Stratford Mary 9

Finlandia, Bloody Mix, Tomato Juice

#### Frozen Espresso Martini 12

8 Blanco Tequila, Baileys, Coffee Liqueur, Coffee

#### Diplomatic Immunity 13

Diplomatic Reserva, White Chocolate, Tonka, Bitters

#### One Inch Punch 14

Agave Blend, Aperol, Yellow Chartreuse, Lime, Clarified Milk

### Starters & Sharers

Smoked almonds 4

Nocellara olives 4

Sourdough roll, marmite butter 4

Charcuterie board, pickles, grilled sourdough 14

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

Caesar salad, torn garlic croutons,

crispy kale & bacon 7

*Add grilled chicken 5*

### Eggs Benedict 12

Kessler ham, poached eggs, muffin, Hollandaise

### Eggs Royale 13

Severn & Wye smoked salmon, poached egg, muffin, Hollandaise

### Eggs Florentine 11

Spinach, poached eggs, muffin, Hollandaise

### Crushed avocado 11

with roasted cherry tomatoes on toasted sourdough

### Aged rump cap brisket burger 19

caramelised onions, pickles, cheddar, triple cooked chips

### Ham & eggs 14

Maple glazed gammon, Jersey royals & fried egg

### Eggs on toast 10

Poached, scrambled or fried

### Shakshuka 13

Crushed avocado & feta, poached egg

### Waffles 13

Chantilly cream & fresh berries

### Sides & Additions

Bowl of berries 6 | Halloumi 5

Smoked salmon 6 | Seared chorizo 4

Crushed avocado 5

Breakfast sausage 4 | Streaky bacon 4

Triple cooked chips 5 | Hash browns 4

### Sunday roast 20

32 day aged, 100% grassfed beef sirloin *or* Free range chicken, sage & onion stuffing

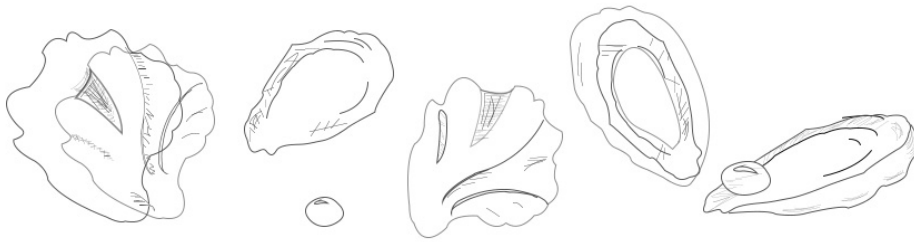
*Both served with*

Crisp roast potatoes, seasonal vegetables, Yorkshire pudding, bottomless gravy & condiments.

# 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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