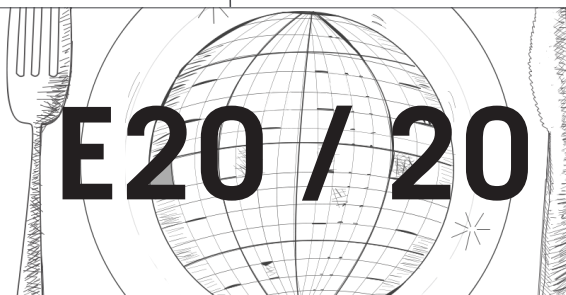

KITCHENE20

15 per person (Starter & main course)

20 per person (Starter, main course & dessert)



Starters

Severn & Wye smoked salmon, horseradish & crispy capers


Pork belly, pickled red onions, crispy shallots

Conference pear, apple & pickled watermelon salad, walnut dressing 

Mains

Baked trout, celeriac remoulade, shrimp & herb butter

Lamb breast, potato hash, fried egg and mustard glaze

Cheddar glazed cauliflower steak, pickled onions & kale 

Puddings

Soft hot chocolate pudding, orange cream 

Seasonal rhubarb tart, vanilla cream 

Warm pancakes, lingonberry & redcurrant compote, sweetened cream 

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

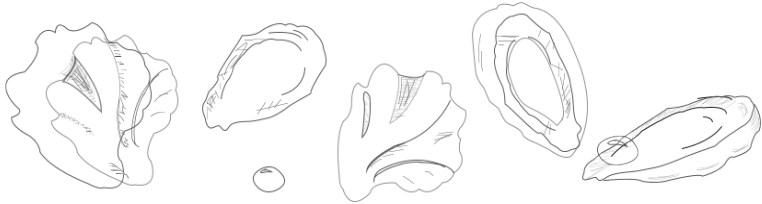
Some dishes can be adapted so if you have any dietary requirements or allergies and require assistance in choosing a suitable dish, please let us know. An optional 12.5% service charge will be applied to food and beverage.

 Vegetarian |  Vegan

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KITCHEN E20

Oyster
happy hour
1.50 each



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

Bottomless
drinks
25



Every Weekend
12PM-4PM
