

# VE20/20

*20 per person*  
(Starter, main course & dessert)

*15 per person*  
(Starter & main course)

## Starters

Curried parsnip & apple soup  
Pearl barley, Jerusalem artichoke, girolles, coastal herbs  
Beetroot tartare, mango, chervil

## Mains

Wild mushroom & celeriac 'lasagne'  
Butternut squash & sage risotto, vegan feta  
Pulled jackfruit & white bean cassoulet

## Puddings

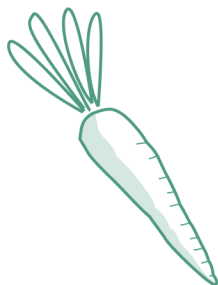
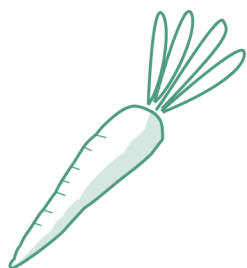
Pineapple carpaccio, coconut sorbet, chilli, lime, coriander  
Dark chocolate tart, raspberry sorbet  
Selection of sorbets

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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.

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# VEGANUARY

