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**KITCHEN**E20

15 per person (Starter & main course)

20 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 & pickled watermelon salad, walnut dressing (v)

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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 (v)

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## Puddings

Soft hot chocolate pudding, orange cream (v)

Caramelised aromatic red wine poached pear, blackberry sorbet

Warm pancakes, lingonberry & redcurrant compote, sweetened cream (v)

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(v) Vegetarian | (ve) Vegan

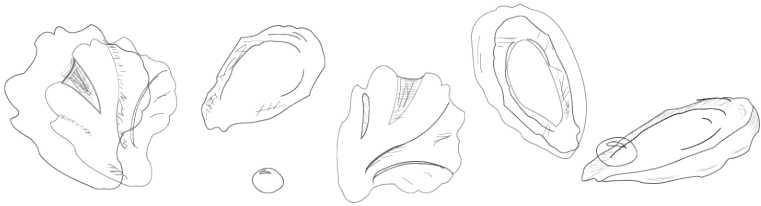
Some dishes can be adapted so if you have any dietary requirements or allergies and require assistance in choosing a suitable dish, please let us know. An optional 12.5% service charge will be applied to food and beverage.

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