
KITCHENE20

15 per person (2 courses)

20 per person (3 courses)



Starters

Salmon and dill fishcake, Gribiche
Smoked chicken, avocado & blue cheese salad
Heritage tomato gazpacho, cucumber, basil (ve)

Mains

Braised lamb shoulder, carrot, caper & mint jus
Pan fried salmon, hispi cabbage, cider dressing
Potato, cheddar & truffle pie, tomato, white bean puree (v)

Puddings

Vegan chocolate tart, raspberry sorbet (ve)
Buttermilk pannacotta, pineapple jelly, pina colada sorbet
Selection of ice creams and sorbet

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

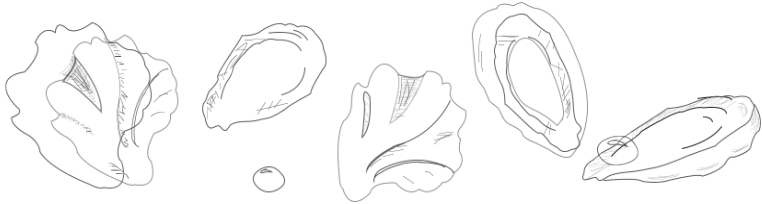
Some dishes can be adapted so if you have any dietary requirements or allergies and require assistance in choosing a suitable dish, please let us know. An optional 12.5% service charge will be applied to food and beverage.

 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
