
KITCHENE20

20 per person (2 courses)

25 per person (3 courses)



Set Menu

Starters

Curried parsnip & apple soup (ve)
Squid ink risotto, crayfish, saffron aioli
Potted duck, fruit chutney, sourdough

Mains

Aubergine schnitzel, tahini, lemon, capers (ve)
Roast chicken, red wine, bacon, shiitake
Smoked haddock & salmon fishcake, spinach,
poached egg, hollandaise

Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream
Vanilla cheesecake, amarena cherry compote
Selection of ice creams / sorbets (v) (ve)

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

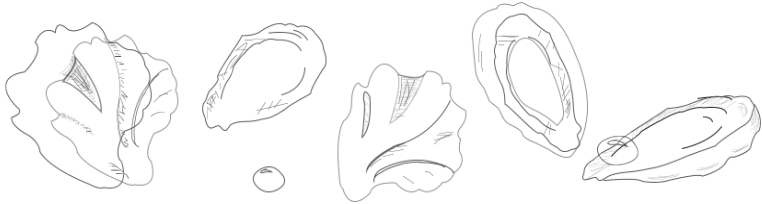
(v) Vegetarian | (ve) Vegan

Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchen, we cannot guarantee the absence of allergens in any of our dishes. A discretionary service charge of 12.5% will be applied to food and beverage.

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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
