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**KITCHEN**E20

*20 per person (2 courses)*

*25 per person (3 courses)*

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# Set Menu

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## Starters

Tomato & strawberry gazpacho (ve)  
Octopus, peppers, vinaigrette  
Braised pork ribs, apricot glaze

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## Mains

Aubergine, harissa, lentils (ve)  
Lamb faggot, mash potato, jus  
Fish cake, spring greens, wild garlic

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## Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream  
Vanilla cheesecake, roasted peach, orange blossom  
Selection of ice creams / sorbets (v) (ve)

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*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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