

Stratford Manor Sample Menu

Snacks & nibbles

*Smoked almonds, tomato & basil bites, marinated olives
£5*

Crispy bread bits, red pepper houmous £4.50

Starters

Chef's soup of the day £5.50

Prawn & avocado cocktail, Bloody Mary mayo £7.50

*Duck rillettes, orange, watercress & pomegranate, crispy
bread bits £7.50*

*Steamed mussels
Garlic & white wine sauce £8*

*Cauliflower cheese soup
Rarebit croûte (v) £6.50*

*Goats cheese
Wheatberry, apple, cranberry (v) £7*

*Pan fried chicken livers & smoked bacon
Mustard mayo, garlic bread shards, crispy apple £8*

Sharing

*Vegetable shards, guacamole, red pepper houmous £9
British charcuterie, Air dried Cumbrian ham, Royal
Suffolk ham, pickled in Timothy Taylor's ale & lightly
smoked, Cumberland salami, pickles, sour dough £12*

Main courses

Chicken schnitzel £16.50

Served with a plum relish, creamy mash potato, Savoy cabbage & bacon

Seared duck breast £18

Served with honey and thyme roasted winter vegetables, dauphinoise potatoes, berry jus

Braised lamb tagine £17

Served with apricot & mint couscous

Slow cooked pork shoulder £16.50

Served with caramelized red cabbage, sweet potato puree, cider jus

Grilled fillet of sea bass £17.50

Served with charred red peppers, paprika potatoes, garlic aioli

Cod loin £17

Served with pesto mash potatoes, Mediterranean vegetables, tomato Provencal sauce

Pumpkin ravioli crispy sage £13.50

Served with toasted smoked almonds, rocket and orange dressing

Aubergine moussaka £14.50

Served with sour dough and crisp mixed salad

Warm superfood salad £12

Served with red quinoa & freekeh grain salad, roasted squash & pomegranate, honey and almond dressing.

Add grilled chicken breast £16

Add grilled halloumi £16.50

Pasta and risotto
Available in half portions upon request

*Paccheri pasta, white rabbit ragout, spring vegetables
and pecorino cheese £7.50 / £13.50*

*Homemade tonnarelli, sea urchin, bottarga £7.50 /
£14.50*

*Penne spicy chicken, garlic, chilli, roasted peppers, olives,
tomato sauce £7.50 / £16.50*

*Gnocchi with spinach, gorgonzola cheese (v) £7.50 /
£13.50*

*Fettucine, smoked salmon, dill and cream sauce £7.50 /
£14.50*

Linguine, prawns, spinach sauce £7.50 / £14.50

Mushrooms fettucine and pecorino cheese £7.50 / £14.50

Penne arrabbiata £7.50 / £11.50

Spaghetti carbonara £7.50 / £11.50

Fettucine bolognese £7.50 / £11.50

Seafood risotto (for two) £32

*Black Ink tagliolini, fresh lobster, yellow organic cherry
tomatoes (available Friday - Sunday) £17.50*

Grills

284 grams Hereford rib-eye steak £27
Served with garlic chestnut mushroom fricassee, tomato
and garlic salsa & chips

150 grams Dukesmoor minute steak & frites £15.50
Served with garlic chestnut mushroom fricassee, tomato
and garlic salsa & fries

Grill glazed slow cooked short rib £22
Served with garlic chestnut mushroom fricassee, tomato
and garlic salsa & chips

Sides £3.75

Chips

Rosemary & sea salt fries

Sweet potato fries

Mashed potatoes

Creamy spinach and kale

Honey roasted winter vegetables

Steamed green vegetables

Green salad

Tomato and red onion salad

Burgers

Gourmet British beef short rib burger £15.50
Brioche bun, crispy onions, green tomato relish & fries

Full house burger £19
Brioche bun, crispy onions, green tomato relish & fries,
onion rings, cheddar cheese, garlic mushrooms,
jalapenos, bacon, BBQ sauce

Piri piri chicken burger £15.50
Served with brioche bun, mature cheddar cheese, fried
onions, relish & fries

Halloumi burger £15.50
Served with brioche bun, courgettes, aubergine,
mushroom, relish & fries

Steak sauces all £1.50

Béarnaise sauce

Chasseur sauce

Peppercorn sauce

Garlic butter

Desserts

Chocolate brownie – Chocolate sauce, frozen yoghurt ice
cream £6

Sticky toffee pudding – Vanilla bean ice cream £6

Clementine tart – Chantilly cream £6

Apple tart tatin – Salted caramel ice cream £6

Rhubarb crème brulee – Cinnamon biscuits £6

Pecan pie – Vanilla crème anglaise £6

Fig and almond tarte, bitter orange syrup £6