

THE STRATFORD BAR

Classic - Negroni 10
Low - Tangerine Garibaldi 9
No - Kombucha Fizz 6

ALL DAY MENU

THE STRATFORD BRASSERIE

THE STRATFORD SUNDAY ROAST

AVAILABLE SUNDAYS 12PM-4PM
add free-flowing prosecco or
bloody marys for 20

MON TO FRI FROM 12PM, SAT & SUN FROM 4PM

SNACKS

Sourdough (v) 3
Hinxden Farm butter

Chickpea panisse (vg) 4
almond & sherry vinegar dressing

Grilled Romero pepper 5
anchovies, salsa verde & sourdough

Berkshire pork croquettes 5
Bramley apple sauce

Crudités & taramasalata 5
carrot, cucumber, radish & seaweed salt

Crispy cod cheeks 6
tartar sauce & lemon

STARTERS

Oysters 3 each | 16 ½ dozen | 30 dozen
red wine mignonette & lemon

Jerusalem artichoke soup (vg) 7
wild mushrooms & croutons

Smoked and raw mackerel pâté 9
sea buckthorn, crème fraîche & soda bread

Burrata (v) 11
Crown Prince squash, candied walnuts

Heritage beetroots (v) 9
goat's cheese & hazelnuts

Roast purple carrots (vg) 8
cracked grains & vegan ricotta

Chicken liver parfait 8
cornichons, quince & sourdough

Hot smoked salmon 11
celeriac remoulade & rye

Beef tartare 12
egg yolk, pickles & beer crisps

PIZZETTA 6" & PIZZA 12"

Margherita (v) 5 | 9
tomato, fior di latte, basil

Napoli 6 | 11
anchovies, capers, parsley & olives

The Spicy Stratford 6 | 11
salami, pepperoni, 'Nduja & chilli

Prosciutto 6 | 11
San Daniele, fior di latte, rocket

Fiorentina (v) 6 | 11
ricotta, spinach, egg

The Vegan (vg) 6 | 10
tomato, aubergine, caramelised onions

add spring truffle to any pizza or pasta 11

SALAD

Super green (vg) 7 | 10
spinach, avocado & toasted seeds

Caesar 8 | 11
anchovies, soft-boiled egg & parmesan
add chicken 4 | add prawn 5

Stilton & Russet apple 8
bitter leaves, candied walnuts & celery

PASTA

Cacio e Pepe linguine (v) 7 | 10
black pepper & pecorino

Butternut squash tortellini (v) 8 | 11
parmesan & sage butter

Clam vongole 17
linguine, cime di rapa & chilli

MAINS

Mushroom burger (vg) 12
harissa mayonnaise & curly kale

Chicken schnitzel 17
capers, lemon & parsley jus

Pan-fried hake 19
smoked pancetta, white beans, salsify

The Stratford burger 14
raclette cheese, dill pickles & fries

Market fish mp
seasonal farm vegetables & lemon

Robata pork shoulder 19
baby beetroots & horseradish

Baked cauliflower (v) 6 | 12
red pepper, dukkha & crème fraîche

GRILL

Our steaks are sourced from the
Cumbrian Lake District and dry-aged

Rump (225g) 18
28 day dry-aged beef

Sirloin (280g) 26
35 day dry-aged grass fed beef

Rib eye (280g) 28
28 day dry-aged rare breed beef

Rib of beef to share (800g) 70
35 day dry-aged beef

Sauces

chimichurri | béarnaise | peppercorn | herb butter

SIDES

Fries (v) 3.5

Farm vegetables (v) 4

Mixed green salad (vg) 3

Pommes Anna (v) 4
chipotle mayo

Tenderstem broccoli (v) 4
almond vinaigrette

Roast carrots (vg) 3.5
honey & rosemary

Baked sweet potato (v) 5
dill, sour cream & chilli

If you have any allergies or intolerances 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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