



Nibbles

Marinated Olives, Sun-dried Tomatoes and Feta	£2.00
Garlic Ciabatta	£2.00
Garlic Ciabatta , mozzarella cheese	£2.50
The Stratford Sharing Plate , selection of cheese & continental cured meats, hummus & pita bread, to share	£8.00

Starters

Soup of the day , bread accompaniment (v)	£4.50
Mosaic of Chicken, Duck & Spring Onion , wrapped in Parma ham, red onion, grape chutney	£5.50
Home-made Fishcake , sweet chilli and mango dressing	£5.00
Grilled Goats Cheese Crouton , roasted red pepper, black olive tapenade (v)	£5.50
Mushrooms in Peppercorn Sauce on toasted Ciabatta, melted blue cheese, rocket (v)	£5.00
Potted Salmon wrapped in Smoked Salmon , toasted onion bread, sweet potato salad	£6.00
Grilled Asparagus Salad , beetroot relish, marjoram & grapefruit Hollandaise (v)	£5.00

Pastas and Salads

Home Smoked Chicken Caesar Salad , sun-blush tomatoes, Parmesan shavings & Caesar dressing	£4.50 / 9.00
Classic Penne Carbonara , smoked bacon, cream & garlic sauce	£5.00 / 10.00
Brie, Apple & Pecan Nut Salad , cider and honey dressing (v)	£5.00 / 10.00
Spinach & Ricotta Gnocchi , tomato & Pesto dressing (v)	£11.50

Guests who are dining on an inclusive package have an allocation of £25 to spend on a three course dinner and does not include drinks.

Any amount above the £25 allocation will be incurred as a charge.

Please advise our staff of any food allergies and we will either identify suitable meals or create them for you

(v) denotes meals suitable for vegetarians.



From the Grill

Rump Steak

£18.00

Chicken Breast

£12.50

All served with beef tomato, chunky hand cut chips, onion rings & choice of peppercorn or red wine sauce

The Stratford Gourmet Steak Burger, bacon, Mozzarella, beef tomato in Ciabatta roll, hand cut chips, and sun-blush tomato relish

£11.50

Main Courses

Confit of Duck, gratin Dauphinoise, roasted beetroot & wilted greens, orange glaze

£15.50

Marinated Rump of Lamb, smoked bacon risotto, green beans, black pudding, red wine jus

£16.50

Dolcelatte & Sun-blush Tomato stuffed Chicken, wrapped in smoked bacon, rocket, red charde & pea shoots

£13.50

Flash-Fried Vegetables, Dolcelatte cheese, wrapped in herb pancakes, three cheese sauce (v)

£11.50

Stuffed Aubergine, Provençal vegetables & goats cheese, salad leaves (v)

£11.50

Pork Loin, spring onion chorizo cake, poached apple, fruit chutney

£12.50

Fish Courses

Sea Bass Fillet, warm new potato salad, grilled Pancetta, sweet chilli dressing

£15.00

Pan-seared Salmon, Parsley mash, asparagus herb veloute

£13.50

Traditional Cod & Chips, battered in locally brewed Quills ale, mushy peas, hand cut chips, homemade tartare

£13.50

On the Side - all £3

Broccoli & Cauliflower Cheese

Honey, Rosemary & Garlic Carrots

Seasonal Vegetables

Tomato, Rocket & Parmesan Salad

Dressed Mixed Salad

Chunky Hand Cut Chips

Minted New Potatoes

Coleslaw, Beetroot, Potato Salad Combo

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Desserts – All homemade!

Chocolate Brownie , vanilla ice cream	£5.00
Banana Split , Vanilla pod ice cream, banana liqueur, chocolate sauce Maltesers & whipped	£5.00
Raspberry Frangipane , lemon and mint sorbet	£5.00
Classic Vanilla Cheesecake , ginger biscuit base, compote of berries	£5.00
Crème Brûlée , lemon shortbread biscuit	£5.00
Iced Tiramisu Parfait , coffee bean syrup	£5.50
Seasonal Fruit Platter with a sorbet shot of your choice	£4.50
Ice Cream , chocolate, strawberry, vanilla or caramel	£4.50
Sorbet , raspberry, mango or mixed berry	£4.50
Cheeseboard , Stilton, mature cheddar, Somerset brie, biscuits, chutney & grapes	£6.50
Local Speciality Cheeses from Paxton & Whitfield with a glass of Dows Port	£9.50
(St Oswald, Berkswell Hard & Oxford blue)	

RECENTLY VOTED WINNERS OF THE 'CHOCOLICIOUS TRAIL' AS AWARDED BY CELEBRITY CHEF ALDO ZILLI – TRY STRATFORD'S FAVOURITE DESSERT YOURSELF:

Chocolate Brownie with Fudge Sauce, Banana Split and Iced Chocolate and Tiramisu Parfait to share or on your own if you're brave! £8.50

Mini Ice Cream or Sorbet Shots for those of you who cannot manage a full dessert, choose from the selection above £1.50

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