



Starters

Soup of the Day, Crusty Bread Roll (v)	£5.50
Pheasant and Venison Pressing, Toasted Brioche, Plum Compote and Juniper Dressing	£6.95
Seared Scallops, Pork Belly, Truffle and Cauliflower Puree, Raisin Jus (g) <i>(A supplement of £3.50 for inclusive diners)</i>	£9.25
Glazed Goat Cheese, Poached Pear, Toasted Walnuts and Dressed Leaves (v, g)	£6.25
Smoked Breast of Duck, Salad of Roasted Beetroot, Green Apple and Thyme (g) <i>(A supplement of £2.50 for inclusive diners)</i>	£7.95
Smoked Salmon and Cream Cheese Roulade, Cucumber Jelly, Rocket Puree, Confit Tomato (g)	£6.95
Salt Cod Fritter, Balsamic Glaze, Tomato Salsa and Endive salad	£6.95
Warm Tart of Roasted Butternut Squash, Forest Mushroom and Spinach Salad (v)	£6.25
Home Made Chicken Liver Parfait, Dressed Leaves, Fruit Chutney	£6.50
Classic Prawn Cocktail, Cray Fish, Prawns, Gem Lettuce, Marie Rose Sauce (g)	£6.50
Forest Mushroom and Potato Croquette, Poached Egg and Green Bean Salad (v)	£6.50

Guests who are on a dinner inclusive package can choose up to three courses from the menu within their allocation. Supplements apply to the dishes marked and side orders. (v) = Vegetarian, (g) = Gluten Free



Main Courses

Slow Roasted Rump of Lamb , Baby Potatoes, Creamed Aubergine, Button Onions and Cherry Tomato (g) <i>(A supplement of £3.50 for inclusive diners)</i>	£19.95
Pan Fried Sirloin of Beef , Fondant Potato, Shallot Puree, Baby Carrot and Oxtail Tortellini <i>(A supplement of £4.00 for inclusive diners)</i>	£19.95
Pan Fried Breast of Chicken , Bubble and Squeak Potato Cake, Confit Red Onions, Crushed Carrots, Cep Jus (g)	£16.50
Beer Battered Fish and Chips , Lemon, Tartare Sauce, Hand Cut Chips	£15.95
Pan Roasted Loin of Pork Sautee Potato, Puy Lentil, Root Vegetable and Chorizo Cassoulet, Port Sauce (g)	£16.50
Pan Seared Grey Mullet fillet , Courgette and Cauliflower Gratin, Roasted Salsify, Artichoke (g)	£17.95
Potato Gnocchi , Garlic Roasted Bell Peppers, Pecorino Cheese and Rocket (v)	£11.95
Risotto of Herbs , Mascarpone, Oven Roasted Tomato, Rocket and Balsamic (g, v)	£11.95
Grilled Chicken Breast (g)	£16.50
Grilled Salmon Fillet (g)	£16.50
Grilled Bavette of Beef , Fondant Potato, Creamed Savoy, Béarnaise Sauce (g)	£16.50
Poached Smoked Haddock , Leek Mash, Shallot and Parsley Sauce (g)	£16.50
Open Vegetable Lasagne , Parmesan and Slow Roasted Tomato (v)	£11.95

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From The Grill

Classics

Rib Eye Steak 8oz (g) **£22.95**
(A supplement of £6.00 for inclusive diners)

English Chicken Breast (g) **£16.95**

All classic grills are served with Watercress, Hand Cut Chips, Slow Roasted Plum Tomatoes Aioli and a Red Wine Jus or Peppercorn Sauce

Gourmet Burgers

The Stratford Beef Burger **£13.50**

The Stratford Chicken Breast Burger **£13.50**

All Gourmet Burgers are topped with Back Bacon, Melting Cheese and served with Hand-Cut Chips and Coleslaw

On The Side

Broccoli and Cauliflower Cheese	£3.00	Hand Cut Chips	£3.50
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Seasonal Mixed Vegetables	£3.00	Dressed Mixed Salad	£3.00
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All of our steaks and lamb cuts are sourced from Duke of Buccleuch. Naturally reared and grass fed then specially selected and dry aged on the bone for the finest flavour.

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Desserts

Warm Pecan Pie, Caramel Sauce and Vanilla Bean Ice Cream (v) **£5.95**

Jam Roly Poly , Vanilla Custard, Spiced Raspberry Coulis (v) **£5.95**

Vanilla Crème Brûlée, Shortbread Biscuit, Red Berry Shot (v) **£5.95**

Brioche Butter Pudding, Vanilla Crème Anglaise (v) **£5.95**

White Chocolate and Honeycomb Cheesecake, **Orange Sorbet** **£5.50**

The Stratford Knickerbocker Glory, Chocolate Brownie, Raspberry Jelly, Vanilla Ice Cream, Compote of Berries (v) **£5.50**

Cheeseboard, Stilton, Cheddar and Brie, Served with Crackers, Celery, Grapes, Chutney **£7.50**
(A supplement of £1.50 for inclusive diners)

Selection of Ice Cream and Sorbet (v, g) **£5.00**
Speak to your server for flavours

Eyes bigger than your belly????? **£1.65**

Why not take a single shot of ice cream or sorbet??? (v, g)
Speak to your server for flavours

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