

# BREAKFAST MENU

## THE STRATFORD BRASSERIE

FROM 6:30 AM TO 11:00 AM

### HOT DRINKS

Coffee 3 | 3.5  
espresso | americano | flat white  
cafe latte | cappuccino

Selection of tea 3.5  
India & Sri Lanka

### JUICES

Freshly squeezed orange 3.5  
Freshly squeezed grapefruit 3.5  
Spinach, beetroot, ginger 4

### BOWLS

Fresh fruit bowl (vg) 6  
seasonal fresh fruits

Bircher muesli 7  
raspberries, apples, hazelnuts, almonds

Granola 7  
greek yoghurt, blueberries, apricots

Porridge 7  
caramelised banana & Epping Good Honey

Coconut yoghurt (vg) 9  
goji, pistachio, sweet turmeric

### EGGS

Eggs Florentine, Benedict or Royale  
10 | 11 | 12

Honey glazed ham & baked eggs 12  
spinach, mascarpone

Wild mushrooms & poached eggs  
on toast (v) 9

Avocado & poached eggs on toast (v) 10

Smoked haddock scones 12  
black pudding, poached egg,  
Montgomery cheddar

### BAKERY

Toast, jam & marmalade (vg) 3  
strawberry, apricot or orange marmalade

A selection of pastries 5  
croissant, pain au chocolat, pain aux raisins

French toast 7  
cinnamon brioche

Buttermilk pancakes 9  
mixed berry compote | maple syrup,  
streaky bacon

### BREAKFAST

Continental 11  
selection of pastries with a fresh fruit bowl

Vegetarian (v) 12  
spinach & cheddar sausage, hash browns,  
grilled tomato, flat cap mushroom,  
house beans, choice of eggs

Full English 14  
Cumberland sausage, smoked streaky bacon,  
hash browns, grilled tomato, flat cap mushroom,  
house beans, choice of eggs

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.

@thestratford | THESTRATFORD.COM

LUNCH SET MENU

THE  
**STRATFORD**  
BRASSERIE

MON - FRI 12PM - 3PM

STARTERS

Honey-roasted butternut squash soup

Cured salmon, pickled cucumber, soda bread

Confit duck rilette, plum jelly, sourdough

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MAINS

Pan-fried sea bream, confit potato,  
sapphire, sauce vierge

Grilled leg of lamb, braised greens, mint sauce

Heritage courgette & pecorino risotto

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DESSERTS

Mixed berry pavlova

Apple tart fine & vanilla ice cream

Brie de Meaux, fruit chutney & lavroche

1 COURSE £11

2 COURSE £15

3 COURSE £18

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# THE STRATFORD BRASSERIE

FROM 12:00PM

## SNACKS

House bread rolls (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  
*celeriac & apple salad*

Crudités & taramasalata 5  
*carrot, cucumber, radish & courgette flower*

Crispy cod cheeks 6  
*tartar sauce & lemon*

## STARTERS

Selection of oysters MP  
*½ dozen or 1 dozen*

Sweetcorn & truffle soup (v) 7  
*goat's cheese choux bun*

Seared Isle of Mull scallops 14  
*crispy chicken wings & sauce vierge*

Burrata (v) 11  
*heritage courgettes, pine nuts & mint*

Heritage tomato carpaccio (v) 9  
*feta, kalamata olives & oregano*

Baked purple carrots (vg) 8  
*cracked grains & vegan ricotta*

Sea bream tartare 9  
*crème fraîche, chervil & rye toast*

Chicken liver parfait 8  
*cornichons, plum jelly & sourdough*

Beef tartare 12  
*egg yolk, pickles & beer crisps*

## SALAD

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

Chicken Caesar 11 | 14  
*anchovies, soft-boiled egg & parmesan*

Hot smoked trout 9 | 12  
*dill yoghurt & sunflower seeds*

## PASTA

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

Butternut squash tortellini (v) 11  
*parmesan & sage butter*

Red prawn spaghetti 19  
*turnip tops & chilli butter*

## MAINS

Cauliflower burger (vg) 12  
*gochujang slaw, kale & soy*

Roast free-range chicken breast 17  
*grilled baby leeks & sweetcorn*

Pan-fried sea bass 26  
*crab, courgette & red pepper*

The Stratford burger 14  
*raclette cheese, dill pickles & fries*

Poached salmon niçoise 17  
*new potatoes, soft-boiled egg & green beans*

Robata pork collar 19  
*baby beetroots & horseradish*

Whole baked sea bream to share 36  
*ginger dressed greens*

## GRILL

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

Sirloin (280g) 27  
*35 day dry-aged grass-fed beef*

Bone in rib-eye (340g) 32  
*28 day dry-aged rare breed beef*

Cumbrian rib of beef to share (800g) 70  
*35 day dry-aged beef*

*All steaks include 1 side per person*

Sauces 1.5  
*chimichurri | béarnaise | peppercorn | herb butter*

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

## SIDES

Fries (v) 3.5

Tomato salad (vg) 3.5  
*basil & red onion*

Heritage courgettes 4  
*salsa verde*

Tenderstem broccoli (vg) 4  
*almond vinaigrette*

Hasselback potato (v) 5  
*parmesan & chives*

Creamed spinach (v) 5

## DESSERTS

Tiramisu 7  
*Amaretto, coffee & mascarpone*

Baked yoghurt tart 7  
*fresh black cherries & almonds*

Vanilla panna cotta 7  
*blackcurrant & tarragon*

Choux bun 8  
*chocolate malt ice cream & dulce de leche*

Baked Alaska to share 14  
*peach melba*

Selection of ice creams & sorbets 6

Selection of British cheeses 14  
*Old Winchester, Oxford Isis, Kentish Blue, Rosary Ash  
celery salad, fruit cheese & lavoche*

# KIDS MENU

## THE STRATFORD BRASSERIE

2 COURSES £8

Crudités, hummus, flat bread

Penne pasta, tomato, parmesan

Cheeseburger, chips

Cod goujons, chips, peas

Chicken strips, chips, sweet corm

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Fresh fruit salad

Triple chocolate chip sundae

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LOUNGE ALL DAY MENU  
THE  
**STRATFORD**  
BRASSERIE

LOUNGE MENU

Montgomery cheddar doughnuts 5  
*tomato jam*

Arlington scotch egg 6  
*Holy #&! sauce*

Selection of oysters MP  
*½ dozen or 1 dozen*

Charcuterie board 16  
*mostarda, sourdough*

Super green salad (vg) 10  
*green goddess, mixed sprout cress*

Caesar salad 10  
*anchovies, soft boiled egg, parmesan*

Cacio e Pepe linguine 11  
*black pepper, pecorino*

Buttermilk chicken club sandwich 10  
*fried chicken, streaky bacon, egg*

The Stratford burger 14  
*raclette, dill pickles, fries*

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DESSERTS

Tiramisu 7  
*Amaretto, coffee, mascarpone*

Selection of British cheeses 14  
*celery salad, fruit cheese, lavoche*

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