

# BREAKFAST MENU

## THE STRATFORD BRASSERIE

FROM 6:30AM TO 11:00AM

### 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.

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WEEKEND BRUNCH MENU

THE  
STRATFORD  
BRASSERIE

11:00 AM - 4 PM

DRINKS

TEA & COFFEE

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

Selection of tea 3.5  
loose tea | herbal infusions

Stratford Iced Tea 5  
Earl Grey, citrus & ginger

JUICES & SMOOTHIES

Freshly squeezed 3.5  
Orange | Grapefruit

Green leaves (v) 8  
spinach, avocado, spirulina, kefir

Beety breakfast (vg) 8  
beetroot, strawberry, apple

COCKTAILS

House Bloody Mary 9  
Finlandia vodka, celery, tomato juice, lemon

Bellini 9  
classic peach | strawberry & ginger  
rhubarb & elderflower

Aperol Spritz 8  
Aperol, Prosecco, soda

BOWLS

Fresh fruit bowl (vg) 6  
seasonal fresh fruits

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

Bircher muesli (v) 7  
raspberries, apples & hazelnuts

Porridge (v) 7  
caramelised banana & Epping Good Honey

Granola (v) 7  
greek yoghurt, blueberries & apricots

Chia bowl (v) 7  
blackberries, apples & almonds

EGGS

French toast (v) 7  
fresh berries & maple syrup

Eggs anyway (v) 6  
poached | fried | scrambled  
on sourdough | granary | rye

Eggs Florentine, Benedict or Royale  
10 | 11 | 12

Avocado & poached egg (v) 10  
chilli & rye toast

Honey glazed ham & baked eggs 12  
spinach & mascarpone

Smoked haddock scones 12  
black pudding, poached eggs  
& Montgomery cheddar

PLATES

American pancakes 9  
berry compote | maple syrup, streaky bacon

Hot smoked Salmon 12  
scrambled eggs, creme fraiche & toast

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

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

Crispy duck hash 15  
duck speck, egg, turnip & tarragon

Buttermilk fried chicken 15  
churros, butter lettuce & ranch dressing

The Stratford burger 14  
raclette cheese, dill pickles & fries

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

Steak & eggs 18  
Grilled rump steak, fried egg, confit tomato

SIDES

Smoked salmon 5

Maple glazed bacon 2.5

Smashed avocado (vg) 2.5

Mix green salad (vg) 3

Confit tomato (vg) 2.5

Cumberland sausage 2.5

Grilled halloumi (v) 3

Fries (vg) 3.5

SWEETS

Tiramisu 7  
Amaretto, coffee & mascarpone

Choux bun 8  
chocolate malt ice cream & dulce de leche

Selection of ice creams & sorbets 6

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know. Gluten-free and dairy-free options are available on request.  
An optional 12.5% service charge will be applied to food and beverage.

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LUNCH SET MENU

THE  
**STRATFORD**  
BRASSERIE

MON - FRI 12PM - 3PM

STARTERS

Roast mushroom soup

Cured salmon, pickled cucumber, soda bread

Confit duck rilette, baked quince, sourdough

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MAINS

Roast hake, baked celeriac,  
curried mussel veloute

Confit pork belly, braised greens, apple sauce

Jerusalem artichoke & pecorino risotto

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DESSERTS

Mixed berry pavlova

Apple tart fine & vanilla ice cream

Brie de Meaux, fruit chutney & lavoche

1 COURSE £11

2 COURSE £15

3 COURSE £18

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# KIDS MENU

## THE STRATFORD BRASSERIE

2 COURSES £8

Crudités, hummus, flat bread

Spaghetti, tomato, parmesan

Cheeseburger, chips

Cod goujons, chips, peas

Chicken strips, chips, sweetcorn

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Fresh fruit salad

Triple chocolate chip sundae

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## THE STRATFORD BAR

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

ALL DAY MENU

## THE STRATFORD BRASSERIE

## WEEKEND FREE-FLOWING BRUNCH

From 16th November - 11AM-4PM, Sat & Sun  
Pick your brunch dish and add free-flowing Prosecco or Bloody Marys for £20\*

FROM 12:00PM

### 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 14  
celeriac remoulade & rye

Beef tartare 12  
egg yolk, pickles & beer crisps

### SALAD

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

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

Hot smoked trout 9 | 12  
dill yoghurt & sunflower seeds

### PASTA

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

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

Braised beef rigatoni 11 | 19  
turnips, pecorino & 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

Chalk Stream Farm trout 21  
lobster hash, winter greens, bisque

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) 16  
28 day dry-aged beef

Sirloin (280g) 24  
35 day dry-aged grass fed beef

Bone in rib eye (340g) 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

Pommes Anna (v) 4  
chipotle mayo

Roast carrots (vg) 3.5  
honey & rosemary

Tenderstem broccoli (vg) 4  
almond vinaigrette

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

Creamed spinach (v) 5

\*Free-flowing brunch is time-limited to 2 hours - choose a brunch dish and a choice of a 125ml glass of Prosecco, a Bloody Mary cocktail. Drinks will be topped up once the previous glass is finished.

Price is per person and drinks cannot be shared. Drinking to excess will not be permitted, participants are required to drink responsibly.

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DESSERT MENU  
THE  
**STRATFORD**  
BRASSERIE

FROM 12:00 PM

Tiramisu 7

*Amaretto, coffee & mascarpone*

Clementine & olive oil cake 7

*clementine sorbet, caramelised almonds*

Coconut panna cotta (vg) 7

*pineapple & mango sorbet*

Choux bun 8

*chocolate malt ice cream & dulce de leche*

Baked Alaska to share 14

*spiced apple, vanilla parfait*

Selection of ice creams & sorbets

*2 per scoop*

Selection of British cheeses 7 | 11 | 14

*celery salad, fruit jelly & lavoche*

DESSERT WINES

Tawny Port 10 Year Old, Fonseca 9

*Portugal, NV*

Sauternes 'Les Garonelles', 12

Lucien Lurton et Fils

*Bordeaux, France, 2017*

Tokaji, St Tamás, Mád 16

*Hungary, 2016*

COCKTAIL

Espresso Martini 10

*Vodka, espresso coffee, Kahlua*

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LOUNGE ALL DAY MENU  
THE  
**STRATFORD**  
BRASSERIE

LOUNGE MENU

Buffalo mozzarella sticks (V) 5  
*basil pesto dip*

Crispy cod 6  
*tartar sauce & lemon*

Berkshire pork croquettes 5  
*Bramley apple sauce*

Crispy fried squid 9  
*chilli & coriander*

Raw tuna 9  
*crispy nori, ginger & lime*

Squash, goat's curd & hazelnut (V) 6  
*grilled sourdough*

Chapel & swan smoked salmon bagel 10  
*pickled cucumber & cream cheese*

The Stratford club sandwich 12  
*chicken, maple glazed bacon, egg, lettuce, tomato*

Charcuterie board 14  
*celeriac remoulade, pickles & grilled sourdough*

Selection of British cheeses 14  
*lavoche, celery, radish & fruit cheese*

Selection of oysters MP  
*½ dozen or 1 dozen*

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