

BREAKFAST MENU

THE STRATFORD BRASSERIE

FROM 6:30AM TO 11:00AM

BAKERY

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

Homemade crumpets 4
Hinxden Farm butter

A selection of pastries 5
*croissant, pain au chocolat,
blueberry muffin*

Buttermilk pancakes 9
maple syrup, streaky bacon

BOWLS

Fresh fruit bowl (vg) 6
seasonal fresh fruits

Bircher muesli 7
raspberries, apples, hazelnuts, almonds

Granola 7
greek yoghurt, blueberries, apricots

Quinoa porridge 7
pomegranate, coconut & Epping Good Honey

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

Acai bowl (vg) 10
mango, macadamia, cacao nibs

EGGS

Baked eggs & honey glazed ham 12
spinach, mascarpone

Eggs Florentine, Benedict or Royale
10 | 11 | 12

Wild mushrooms on toast (vg) 9

Poached eggs & avocado
on rye toast 10

The Stratford beans on toast 10
soft boiled eggs, HP sauce

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

Full vegetarian breakfast 12
*spinach & cheddar sausage, hash browns,
grilled tomato, flat cap mushroom, house
beans, choice of eggs*

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

SMOOTHIES

Green leaves 8
spinach, avocado, spirulina, kefir

Beety breakfast 8
beetroot, strawberry, apple, almond

Wakey wakey 8
pineapple, banana, turmeric, ginger

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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LOUNGE ALL DAY MENU
THE
STRATFORD
BRASSERIE

LOUNGE MENU

Montgomery cheddar doughnuts 5
tomato jam

Arlington scotch egg 6
Holy #8@! 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

DESSERTS

Tiramisu 7
Amaretto, coffee, mascarpone

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

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AFTERNOON TEA MENU
THE
STRATFORD
BRASSERIE

FROM 1:00 PM TO 5:00 PM

The Stratford Afternoon Tea £25

with a glass of Gusbourne Brut Réserve, Kent, England 2014 £36

with a glass of Lallier Rosé 'Grand Cru', Aÿ, Champagne, France, NV £39

SANDWICHES

Lobster roll

Rare breed roast beef & horseradish

Montgomery cheddar, tomato
& basil jam

Egg mayonnaise & mustard cress

SWEET PASTRIES

Battenberg

Gâteau Opéra

Seasonal macaron

Lemon meringue pie

SCONES

Fruit & plain scones

Clotted cream & strawberry jam

BLACK TEA

Royal Breakfast, India & Sri Lanka

Royal Flush, Sri Lanka

Darjeeling Second Flush, India

Decaffeinated Ceylon, Sri Lanka

The Staunton Earl Grey, Sri Lanka

Bombay Chai, India

GREEN TEA

Dragonwell Lung Ching, China

Sencha Saemidori, Japan

Forbidden City Jasmine Blossom, China

WHITE TEA

Nepal Spring White, Nepal

OO LONG TEA

Milk Oolong, Taiwan

INFUSIONS

Nile Chamomile, Egypt

English Peppermint, England

Whole Rosebuds, Iran

Lemongrass & Ginger

Tropical Punch

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A LA CARTE MENU

THE
STRATFORD
BRASSERIE

FROM 11:00 AM TO 10:30 PM

SNACKS

Parkerhouse rolls 3
Hinxden Farm butter

Chickpea panisse 4
ajo blanco

Grilled Romero pepper 4
anchovies, salsa verde, sourdough

Taramasalata & radishes 4
seaweed salt

RAW & SMALL

Selection of oysters MP
½ dozen or 1 dozen

Green tomato gazpacho 7
stracciatella, basil

Burrata 11
broad beans, grilled leek, mint

Wye Valley asparagus 12
whipped ricotta

Sea bream 9
crème fraiche, chervil, rye

Chicken liver parfait 8
cornichons, fruit cheese

Beef tartare 12
pickles, beer crisps, egg yolk

SALADS

Raw heritage vegetables (vg) 9
chilli, lime, soy

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

Hot smoked trout 12
dill yoghurt, sunflower seeds

Chicken caesar 14
anchovies, soft boiled egg, parmesan

COCKTAILS

French Blossom 7.5
Lillet Rose, apricot, soda

Riviera 8.5
*Italicus Bergamot liquor, Chinotto
& fresh lemonade*

Tangerine Garibaldi 9
Campari, fresh tangerine juice

MAINS

Quinoa & asparagus 10
preserved lemon ricotta, tarragon

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

Red prawn linguine 19
turnip tops, chilli butter

Steamed Chalk Farm trout 18
mussels, mead, samphire

Wild sea bass 26
crab, courgette, red pepper

The Stratford burger 14
raclette, dill pickles, fries

Chicken schnitzel 14
capers, lemon, parsley

Grilled lamb rump 20
*purple sprouting broccoli, bagna cauda,
hazelnuts*

SIDES

Hasselback potato 4
parmesan, chives

Fries 4

Mixed leaf salad 4
House vinaigrette

Seasonal vegetables 4

Tenderstem broccoli 4

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

FOR THE TABLE

Baked cauliflower 6/12
red pepper, dukkha, crème fraiche

Whole baked sea bream 36
ginger dressed greens

Whole baked chicken 38
preserved lemon, oregano vinaigrette

Cumbrian tri tip (550g) 40
28 day dry-aged beef

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

DESSERTS

Tiramisu 7
Amaretto, coffee, mascarpone

Baked yoghurt tart 7
rhubarb, ginger

Vanilla panna cotta 7
strawberry, balsamic, mint

Dark chocolate & passionfruit délice 8
black sesame

Baked Alaska to share 14
peach melba

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

Selection of ice creams & sorbets 6