À La Carte

KITCHENE20



FOR THE TABLE

Nocellara olives (ve) 4
Smoked almonds (ve) 4
Baked sourdough, marmite butter (v) 4
Shepherd's pie fritters, pickled walnut ketchup 8
Salt cod croquettas, saffron aïoli 8
Salt & pepper squid, citrus mayo 8
Charcuterie board, pickles, sourdough 14

STARTERS

Butternut squash soup, coconut, kale,
pumpkin seeds (ve) 8
Smoked mackerel pâté, apple,
quail egg, sourdough 10
Tuna, yuzu, wasabi, radish, avocado, coriander 12
Game terrine, poached fig, sourdough 11
Steak tartare, gherkin, lovage, nasturtium 15

SALADS

Crayfish, avocado & baby gem salad, honey & mustard dressing 8 / 15
Kale, quinoa, edamame, avocado, broccoli, pomegranate, walnut (ve) 8 / 15
Grilled chicken Caesar salad, romaine lettuce, croutons, anchovies, bacon,
parmesan 9 / 16
Burrata, pear, rocket, Parma ham 15

LARGE PLATES Chargrilled hispi cabbage, dukkah crumb, bean purée, pickles (ve) 18

Ricotta and truffle gnocchi, Jerusalem artichoke, black trompettes (v) 20
Pan-fried stone bass, cauliflower, parmesan, caviar 25
Chicken, leek & tarragon pie 24
Roast duck breast, parsnip, blackberry, vanilla 28
200g beef burger, American cheese, pastrami, sticky onions, chips 20
200g bavette, chimichurri, roast vine tomato 24
250g grass-fed ribeye, peppercorn sauce 38
Prawn & mussel linguini, chilli, garlic, white wine 22



SIDES

Triple cooked chips, curry mayo (v) 5

Kale, chilli, garlic, lemon 5

Tenderstem broccoli, shiitake mushroom, soy & ginger (ve) 5

Truffle mac 'n' cheese (v) 7

Buttery mash, glazed brisket, crispy shallot 6

(v) Vegetarian | (ve) Vegan



IT'S NEVER TOO EARLY TO PLAN YOUR PERFECT CHRISTMAS!

3-course festive menus from £45.

Enquire with a member of our team today!

(v) Vegetarian | (ve) Vegan

Some dishes can be adapted so if you have any dietary requirements or allergies 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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