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**KITCHEN**E20

15 per person (2 courses)

20 per person (3 courses)

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## Starters

Game terrine, poached fig, sourdough  
Crab cake, pickled cucumber, brown crab mayo  
Goat's cheese & red onion tartlette (v)

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## Mains

Bouillabaisse, sourdough, rouille  
Grilled pork chop, charred hispi, spiced beetroot  
Aubergine schnitzel, tahini (ve)

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## Puddings

Strawberry, marshmallow & lemon balm iced parfait  
White chocolate mousse, raspberry compote,  
dark chocolate  
Selection of ice creams/sorbets (v) (ve)

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Mon-Fri 12-3:30PM / 5-6:30PM | Sat-Sun 5-6:30PM

(v) Vegetarian | (ve) Vegan

Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchen, we cannot guarantee the absence of allergens in any of our dishes. A discretionary service charge of 12.5% will be applied to food and beverage.

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