

MAIN MENU

CROQUETTES

Gloucester ham hock, red cheddar and leek (3) £7
Potato , Gruyere and truffle v (3) £7
Jalapeno, cream cheese and mozzarella v (3) £7
Croquette of the day (check daily specials) (3) £7
Croquette roulette £18
9 mixed croquettes chosen by our chef

SOCIAL PLATES

1 plate £9 / 3 plates £24

All our social plates are ideal for a light snack, starter or are great for sharing and chatting.

Crispy fried squid, lemon, chilli and tomato salsa, black garlic aioli
Picked Devon crab and compressed watermelon, avocado, dynamite dressing, micro herbs *gf*
Smoked Kentucky rubbed Beef Brisket tacos, spring onion, pink pickled ginger, cucumber, radish
Grilled asparagus, white bean & artichoke puree, garlic chips, lemon and thyme dressing *vg*
Whiskey barrel smoked chicken wings, House BBQ, honey jalapeno glaze *gf*
“Cheese balls” indulgent fried mozzarella bocconcini’s, cornflake coat, fresh basil pesto v
Warm baked focaccia, garlic and chive butter, marinated olives, balsamic and oil

MAIN EVENT

All our main courses include a trip to our seasonal salad bar, once ordered your server will bring a bowl for you to help yourself. Lunch time only.

COMFORTS

Haddock and traditional chips, hand chopped tartare sauce, pea puree, lemon £17.95
Aubergine parmigiana tortelloni, smoked almonds, baby mint and Maldon butter v £17.95
Braised chicken & chorizo proper pie, lemon, thyme & nduja sauté baby potatoes, grilled broccoli £19.5
Green pea, asparagus, mascarpone and baby spinach risotto, herb salad, grana padano chips v £14.5
Add smoked chicken £4
Stroud salad, baby spinach, feta, avocado, candied pecans, quinoa, carrots, lime vinaigrette *vg/gf* £11.5
Add smoked chicken or vegan steak £4
Add grilled Angus steak £5
Dry aged native breed 7oz beef burger, shed relish, cheddar, burger salad, skin on fries £16.95
Burger add ons
Smoked bacon | garlic roasted mushroom | extra cheese £1.5 each
Kentucky rubbed smoked brisket £4
Extra beef burger £5

FROM THE GRILL

Slow smoked half spatchcock local chicken *gf* £17.95
Grilled jumbo shrimp, garlic, chilli & lime butter *gf* £16.5
Slow Bourbon barrel chip smoked Gloucester porchetta *gf* £18.95
Grilled Cauliflower Steak, haricot blanc houmous, chimichurri *vg/gf* £15.5
Grilled tuna steak, Asian sesame glaze *gf* £17.5

*All our grill items come served with seasonal slaw, watercress and a choice of one of our side dishes**

**Nduja potatoes, potato gratin, mushrooms, broccoli supplement £1.5*

**Creamed spinach supplement £2*

STEAKS

All our steaks are served either pink or cooked through

10oz native breed grass fed flat iron steak *gf* £17.5
Local native breed dry aged Hereford sirloin *gf* £26.5
Argentinian premium black label 7oz fillet steak *gf* £32
12oz Local Native breed dry aged ribeye *gf* £29.5
Argentinian Black Angus Chateaubriand for two to share (STA)(2 sides) £65

Sauces £3 each

Smoked peppercorn *gf*

Wild mushroom & whisky

Garlic & chive butter *gf*

SIDES

Seasoned skin on fries *vg/gf* £4
Traditional chunky cut chips *vg/gf* £4
Roasted courgette, aubergine and red onion, chimmi churri dressing *vg* £5
Lemon, thyme & nduja sauté baby potatoes £5.5
Garlic & aged cheddar potato gratin *v/gf* £6
Garlic buttered field mushroom, crumbled feta and sun blush tomato v £6
Grilled broccoli, black garlic aioli, chopped chilli, crushed smoked almonds *vg/gf* £6
Creamed spinach, crumb v £7

Fries upgrade

Truffle & Padano *v/gf* £1.5

Dutch (black garlic aioli & smoked paprika) *v/gf* £1.5

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Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and may contain allergens.
A discretionary service charge of 12.5% will be added to your bill if you are dining with us.
v vegetarian *vg* Vegan *vga* Vegan option available *gf* Gluten Free *gfa* Gluten Free Available