
KITCHENE20

15 per person (Starter & main course)

20 per person (Starter, main course & dessert)



Starters

Beetroot-cured salmon, remoulade, watercress
Ham hock terrine, fennel piccalilli, sourdough
Jerusalem artichoke velouté, black trompettes (v)

Mains

Braised ox cheek, spiced carrot, mash, red wine
Fishcake, poached egg, hollandaise, spinach
Beetroot risotto, goat's curd, hazelnuts (v)

Puddings

Vegan chocolate tart, raspberry sorbet (vg)
Sticky toffee pudding, clotted cream
Selection of ice creams and sorbets

Mon-Fri 12-3.30PM / 5-6.30PM | Sat-Sun 5-6.30PM

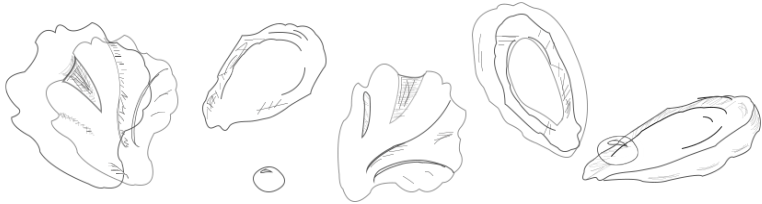
Some dishes can be adapted so if you have any dietary requirements or allergies and require assistance in choosing a suitable dish, please let us know. An optional 12.5% service charge will be applied to food and beverage.

 Vegetarian |  Vegan

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KITCHEN E20

Oyster
happy hour
1.50 each



Every Wednesday
12PM-3:30PM 5PM-9.30PM

Bottomless
drinks
25



Every Weekend
12PM-4PM
