



## STRATTON HOUSE

HOTEL | DINING | EVENTS

### Sunday Menu

#### Nibbles

- Kitchen breads**, whipped butter, sea salt **£2.50**
- Garlic & coriander marinated olives** **£3.50**
- Caramelised onion hummus**, charred flat bread **£4**

#### Starters

- Soup of the day**, bread, whipped butter **£5.50**
- Sea salt & szechuan pepper whitebait**, wasabi mayo **£7**
- Warm mackerel salad**, potato, horseradish, watercress **£7.50**
- Chicken & ham terrine**, apple & celeriac remoulade, honey & mustard dressing **£7**
- Waldof salad**, Bedford blue, crystallised walnuts, apple, celery cress **£6.50**

#### Sharing boards 2 to share

- Rosemary & garlic baked camembert**, focaccia, tomato chutney **£14**
- Stratton board** – salami milano, chorizo, prosciutto, bocconcini, marinated olives, caramelised hummus, focaccia **£16**

#### Roasts

*All roast served with, thyme & garlic roast potatoes, market vegetables, Yorkshire puddings & roast gravy*

- Sirloin of beef**, shallot & horseradish chutney **£16.50**
- Pork loin**, bramley apple jam **£14**
- Chicken supreme**, bread sauce **£14**
- Chestnut & cranberry nut roast**, red currant jelly **£12**

#### Mains

- Beer battered cod**, triple cooked chips, truffle pea puree, tartare sauce **£12.50**
- Chicken & smoked ham pie**, parsley sauce, mash, market vegetables **£14**
- Cumberland ring**, colcannon mash, salted caramel onions, gravy **£12.50**
- Pan fried sea bream**, crab, tomato & crème fraiche risotto, parsley & lemon pesto **£16.50**
- Roast hake**, sweetcorn, potato & clam chowder, wilted spinach **£16.50**
- Wild mushroom risotto**, tarragon, parmesan, truffle oil **£14**

#### Sides **£3.50 each**

- Cauliflower cheese
- Root mash, nutmeg butter
- Rosemary & garlic roast potatoes
- Herb & gem lettuce salad, honey dressing
- Tender stem broccoli, chilli & almond butter



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### Desserts

**Selection of British cheese**, tomato chutney, crackers, banana loaf **£6.50**

**Spiced apple crumble**, roast nut granola, vanilla custard **£5.50**

**Sticky toffee pudding**, vanilla ice cream, toffee sauce **£5.50**

**White chocolate panna cotta**, vanilla, strawberry & honeycomb **£6.50**

**Raspberry & elderflower trifle**, roasted pistachio, mint **£6**