

STRATTON SUNDAY MENU

2 COURSE £23 | 3 COURSE £29

SMALL PLATES

Spiced butternut squash & coconut soup, chilli yoghurt (V, VGOA, GF)

Pulled lamb tostada, crumbled feta, pomegranate, mojo verde

Crispy chilli prawn bao bun, mango salsa, coriander

Yuzu & ginger cured salmon, pickled fennel, cucumber & mirin salsa, sourdough crisp (GFOA)

Pork & Bramley apple scotch egg, brown sauce, pickled onion

Onion & fennel bhaji, lemon & tahini yoghurt, chilli, coriander (V, VGOA)

LARGE PLATES

Beer battered cod, mushy peas, tartare sauce, triple cooked chips

Pan roast sea bream, butterbean, chorizo & tomato stew, mojo verde, watercress (GF)

Baked trout "en papillote", prawn, mussel, fennel & cider chowder, toasted sourdough (GFOA)

Beetroot & orange risotto, goat cheese, toasted walnuts, black olive (V, VGOA)

Salt baked sweet potato, kale, feta, jalapenos, balsamic roasted onions, sour cream, watercress (GF, V, VGOA)

ROASTS

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

Sirloin of beef, shallot & horseradish chutney (GFOA) **£17**

Pork loin, Bramley apple ketchup (GFOA) **£16**

Chicken supreme, orange & cranberry jam (GFOA) **£15**

Sage & garlic roast squash, (GFOA, V, VG) **£14**

DESSERTS

Warm chocolate brownie, salted caramel, honeycomb, ice cream (V)

Sticky toffee & Guinness pudding, vanilla ice cream, butterscotch sauce

Cinnamon doughnuts, banana caramel

White chocolate & raspberry Cambridge cream, pistachio biscott

SIDES - ALL £4 each

Roast Potatoes (GF, V, VG)

Triple cooked chips (GF, V)

Sweet potato fries, blue cheese mayo

Cauliflower cheese (V)

Sprouting broccoli, chilli, lemon (GF, V)

Sun blushed tomato salad, Parmesan, balsamic (GF, V, VGOA)

Ale battered pickled onion rings (GF, V)

KIDS' MENU

Sirloin of Beef, thyme & garlic roast potatoes, market vegetables, yorkshire pudding & roast gravy (GFOA) **£10**

Chargrilled chicken breast, fries, salad (GF) **£7**

Fish & chips, peas, ketchup (GF, V) **£7**

Macaroni cheese, mixed leaf, tomatoes, cucumber (GF, V) **£7**

Ox-cheek cottage pie, buttered peas (GF) **£8**

COCKTAILS

Pornstar Martini £9.50

Vanilla Vodka, Passoã, Sugar Syrup, Lime Juice, Passion Fruit, Prosecco

Espresso Martini £9

Espresso, Vodka, Sugar Syrup

Cosmopolitan £8.50

Vodka, Cointreau, Cranberry & Lime Juice

Aperol Spritz £8

Aperol, Prosecco, Soda

Classic Mojito £8

Rum, Sugar Syrup, Lime, Mint, Soda

Raspberry Mojito £8.50

Rum, Chambord, Sugar Syrup, Lime, Raspberries, Mint, Soda

Bellinis £6.75

Peach or Passion Fruit with Prosecco

Chambord Royale £7

Prosecco with Chambord

Long Island Iced Tea £9

Vodka, Cointreau, Tequila, Gin, White Rum, Lime Juice, Coke

Old Fashioned £9

Whiskey, Bitters, Sugar

GIN ME UP!!

Negroni £8

Gin, Martini Rosso, Campari

Pink Gin Fizz £8

Pink Gin, Prosecco, Soda

Hendrick's £9

Double Hendrick's Gin with Elderflower Tonic

Whitley Neill £9

Double Whitley Neill Rhubarb & Ginger Gin with Ginger Ale



Scan this code to order online:

- 1) Scan code
- 2) Place your order online and pay
- 3) Get your drinks at the table



STRATTON HOUSE

HOTEL | DINING | EVENTS

V = vegetarian | GF = gluten free | VG = vegan | GFOA = gluten-free option available

If you have any allergies or require information on ingredients used in our dishes, please ask a member of staff.

Stratton House Hotel, London Road, Biggleswade SG18 8ED



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