

STRATTON DINNER MENU

SMALL PLATES

Spiced butternut squash & coconut soup, chilli yoghurt (V, VGOA, GF) **£6.50**

Pulled lamb tostada, crumbled feta, pomegranate, mojo verde **£8**

Crispy chilli prawn bao bun, mango salsa, coriander **£8**

Yuzu & ginger cured salmon, pickled fennel, cucumber & mirin salsa, sourdough crisp (GFOA) **£8**

Pork & Bramley apple scotch egg, brown sauce, pickled onion **£7.50**

Ox cheek cottage pie, cheddar mash, Yorkshire pudding (GFOA) **£8**

Onion & fennel bhaji, lemon & tahini yoghurt, chilli, coriander (V, VGOA) **£7**

KIDS' MENU

Beef burger, brioche bun, lettuce, cheese, tomato ketchup, skinny fries (GFOA) **£7**

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, V) **£8**

LARGE PLATES

28 day dry aged 280g sirloin, confit tomato, peppercorn butter, triple cooked chips, charred gem & blue cheese salad (GFOA) **£22**

Orange & chilli glazed pork belly ribs, mango salsa, sweet potato fries (GFOA) **£16.50**

Beer battered cod, mushy peas, tartare sauce, triple cooked chips **£12**

Curried chicken Kiev, squash sag aloo, cauliflower pakora, black garlic puree **£16**

Roast duck breast, sweet potato and coconut purée, burnt pineapple, pistachio (GF) **£18**

Pan roast sea bream, butterbean, chorizo & tomato stew, mojo verde, watercress (GF) **£17**

Baked trout "en papillote", prawn, mussel, fennel & cider chowder, toasted sourdough (GFOA) **£18**

Beetroot & orange risotto, goat cheese, toasted walnuts, black olive (V, VGOA) **£14**

Salt baked sweet potato, kale, feta, jalapenos, balsamic roasted onions, sour cream, watercress (GF, V, VGOA) **£14**

SIDES - ALL £4 each

Skinny fries (GF, V)

Triple cooked chips (GF, V)

Sweet potato fries, blue cheese mayo

Mac & cheese (GF, V)

Sprouting broccoli, chilli, lemon (GF, V)

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

Ale battered pickled onion rings (GF, V)

BUNS

All served in a brioche bun with skinny fries

Stratton beef & ox-tail burger, smoked cheddar, gherkin, tomato chutney (GFOA) **£14**

BBQ pulled pork burger, mac 'n' cheese patty, pickled red cabbage, BBQ mayo **£14**

Chickpea & pistachio burger, baba ghanoush, baby spinach, tomato (V, VGOA, GFOA) **£12**

UPGRADE to triple cooked chips or sweet potato fries **£3**

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 | VGOA = vegan 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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