



STRATTON HOUSE

HOTEL | DINING | EVENTS

SUNDAY MENU (2 COURSES £25 OR 3 COURSES £30)

STARTERS

Pork Belly Bao Bun, chilli mayo, daikon slaw, pork popcorn
katsu chicken wings, curry sauce, pickled ginger, chilli, coriander
Cajun roast king prawns, God minster Grits, Nduja butter, sage
Beetroot & miso cured salmon, wasabi cream, fennel, beets, dashi, sourdough crisp
BBQ Corn Ribs. Chilli, papaya & coriander slaw, vegan yoghurt **(PB, GF)**
Butternut squash ravioli, butter poached leek, roast squash, toasted hazelnuts

LARGE PLATES

Cider battered cod, truffle pea puree, tartare sauce, triple cooked chips (GF)
Chicken, girolle & tarragon pie, Creamed potato, greens, RWJ (GF)
Roasted hake, mussels, squid & king prawn curry, coconut, chilli, lime, peanuts
Shropshire blue, leek & Potato Pie, Creamed potato, greens, parsley sauce (V, GF)
Beetroot & blood orange risotto, Goat's cheese, toasted walnuts, black olive (V, GF)

ROASTS

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

Sirloin of beef, shallot & horseradish chutney £18 (GFOA)
Sugar cured Pork belly, Bramley apple ketchup £17 (GFOA)
Chicken supreme, orange & cranberry jam £16 (GFOA)
Cauliflower Cheese Rarebit £15 (GFOA, V)

TEAR & SHARE LAMB SHOULDER (2 TO SHARE) £38 (GFOA)

Mint & honeycomb salsa

SIDES £4 EACH

Triple cooked chip
Beef chip, truffle mayo
Orange spiced red cabbage
Winter greens, Nduja butter
Camembert cauliflower cheese
Garlic & thyme Roast potatoes

DESSERT

Warm chocolate brownie, Salted caramel, honeycomb
White chocolate & raspberry Cambridge cream, pistachio biscotti
Blackberry & Bramley Apple Crumble, Roast nut granola, vanilla ice cream
Sticky Toffee Pudding, Miso Caramel, Tonka bean ice cream
Selection of Maynard's ice creams & sorbets (GF, V)