



STRATTON HOUSE
PUB | DINING | HOTEL

SUNDAY MENU

STARTERS

- Honey & harissa lamb ribs, mint yoghurt, chilli, pomegranate (GF) **£9**
- Smoked mackerel scotch egg, wild garlic tartare, watercress **£8.50**
- Crab rarebit, heritage tomato, lemon & parley pesto, toasted sourdough **£9**
- God Minster cheddar beignets, tomato & chilli jam, roast fig, rocket (V) **£8**
- Stratton carbonara, wild garlic tagliatelle, confit leek, egg, parmesan **£8.50**

MAINS

- Wild garlic & spinach tagliatelle, chargrilled courgette, heirloom tomato, rocket (V) **£18**
- Seared chalk stream trout, squid ink risotto, heritage tomato, sea asparagus, lemon oil (GF) **£21**
- Pan-roasted stone bass, clam, jersey royale & samphire chowder (GF) **£21**
- Jersey royale, parmesan & spinach pie, anchovy béarnaise, sautéed salad **£18**

ROASTS

All roasts served with thyme & garlic roast potatoes, market vegetables, Yorkshire pudding & roast gravy.

- Sirloin of beef, shallot & horseradish chutney (GFOA) **£22**
- Rump of lamb, mint & honeycomb salsa (GFOA) **£22**
- Chicken supreme, bread sauce **£18**
- Cauliflower cheese rarebit, Guinness & mushroom jus (GFOA, V) **£16**

DESSERT £8 EACH

- BBQ roasted pineapple, coconut & lime sorbet, Thai basil (GF)
- Salted caramel tart, malt ice cream
- Chocolate brownie, salted caramel, honeycomb ice cream (GF)
- Rhubarb & custard baked Alaska, pistachio
- Selection of Maynard's ice cream and sorbet

V = Vegetarian | GF = Gluten Free | VG = Vegan | PB = Plant Based | 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.
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