



## STRATTON HOUSE

PUB | DINING | HOTEL

# RESTAURANT 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

280g Sirloin, pink peppercorn sauce, beef chip, herb salad (GF) £28

Lamb rump, potato hash, pea, broad bean & edamame fricassee, red wine jus (GF) £25

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

### DESSERTS £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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