



# STRATTON HOUSE

HOTEL | DINING | EVENTS

## SUMMER RESTAURANT MENU

### STARTERS

Glazed beef short rib, burnt corn, celeriac remoulade **£9 (GFOA)**

Smoked mackerel scotch egg, tartare, watercress **£8.50**

Crab rarebit, heritage tomato, lemon & parsley pesto, toasted sourdough **£9**

Beetroot, cumin & feta spring roll, mooli riata, toasted seeds **£8**

Heritage tomato salad, mozzarella, balsamic, rocket, olive oil **£8.50 (V, GFOA)**

Lamb 'Biggleswade' pastie, piccalilli, brown sauce, watercress **£8**

### MAINS

Tandoori roast chicken supreme, tikka masala gravy, sweet potato sag a loo, cauliflower pakora **£18**

280g hanger steak, charred gem salad, chimichurri, fries **£20 (GFOA)**

Pork T-bone, pineapple, and pink peppercorn chutney, Hasselback potato, tender stem **£24 (GFOA)**

Char grilled salmon, N'duja & white bean stew, salsa Verde **£20 (GFOA)**

Herb crusted vanilla roast cod, warm tartare sauce, salt and vinegar crisps **£18**

Salt baked sweet potato, balsamic roast onions, spinach, jalapenos **£14 (GFOA, VG)**

Barley and girolle risotto, chive vinaigrette, rocket, parmesan **£14 (GFOA, V)**

### DESSERT £8

Summer berry pavlova, vanilla cream, elderflower, mint **(GFOA)**

Yuzu meringue pie, raspberry sorbet, yuzu curd

Chocolate brownie, salted caramel, honeycomb ice cream **(GFOA)**

Mango panna cotta, passionfruit gel, coconut sorbet, brown butter short bread

Selection of Maynard's ice cream and sorbet

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