



STRATFORD MANOR

STRATFORD UPON AVON



THE SHAKESPEARE

NIBBLES & SHARERS

CRISP BREAD SHARDS <i>Red pepper houmous</i>	£4.50
WARM SOURDOUGH <i>Seaweed & sea salt butter, olive oil & balsamic vinegar</i>	£5.00
CHARCUTERIE BOARD <i>Cured ham, peppercorn salami, Spanish chorizo Pickles, olives, sourdough</i>	£12.00

STARTERS

ROASTED RED ONION SOUP (V) <i>Sour cream croute, bread wedge</i>	£5.50
CRISPY SQUID <i>Chilli spiced mayo, fresh lime & coriander</i>	£7.50
PRESSED HAM HOCK <i>Ham hock bon bons, piccalilli mayo</i>	£7.50
PRAWN & AVOCADO COCKTAIL <i>Bloody Mary mayonnaise</i>	£7.50
CORONATION CHICKEN TERRINE <i>Mango salsa, flatbread biscuits</i>	£7.50
CURED HAM WITH HONEY ROASTED PEAR <i>Watercress & walnut salad, pumpernickel shards</i>	£8.00

GRILL

10oz 28 DAY AGED HEREFORD RIBEYE STEAK <i>Grill chips, watercress & onion salad Hereford cattle is one of Britain's finest native breeds, producing naturally marbled beef</i>	£28.00
8oz BAVETTE STEAK <i>Horseradish cream, crispy onions, cress Grill chips, watercress & onion salad</i>	£18.00
GRILL GLAZED SLOW COOKED BEEF SHORT-RIB <i>Grill chips, watercress & onion salad</i>	£22.00
FLAME GRILLED STEAK BURGER <i>Smoked streaky bacon, Monterey jack cheese, red onion relish, fries</i>	£15.50
FALAFEL & SPINACH BURGER (V) <i>Roasted peppers, cream cheese & beets, fries</i>	£15.50
CAJUN SPICED CHICKEN BURGER <i>Smashed avocado, sour cream, salsa, fries</i>	£15.50
Pick a sauce	£2.00
◆ Béarnaise sauce	
◆ Peppercorn sauce	
◆ Blue cheese cream	

MAINS

BREADED CHICKEN SCHNITZEL <i>Sage & onion risotto Smoked 'belly' bacon</i>	£16.50
GRILLED FILLET OF SEA BASS <i>Cider braised beans & chorizo Crispy cavalo nero</i>	£17.50
SPICED VEGETABLE & RICE FLOUR PARCEL (VG) <i>Potato, orange, almond & pomegranate salad Honey & yoghurt dressing</i>	£15.00
BLACKENED SCOTTISH SALMON <i>Fennel, hens' egg, green beans, new potatoes, cherry plum tomatoes, olives & capers</i>	£17.00
QUINOA, WHEATBERRY, VEGETABLE & PESTO SALAD <i>with Grilled Halloumi</i>	£14.50
PEA & MINT RAVIOLI (V) <i>Pea shoot, pine nut & roquito pepper salad</i>	£16.00

SIDES

Grill chips	£4.00
Sweet potato fries	£4.00
Sea salt & rosemary roasted potatoes	£4.00
Butter & basil fried spinach & kale	£4.00
Baked courgette, red onion & roquito peppers	£4.00
Mixed green salad with soft herbs & crispy onions	£4.00

DESSERTS

WARM CHOCOLATE BROWNIE <i>Chocolate sauce & coconut ice cream</i>	£6.50
GINGER CRÈME BRULEE <i>Gingersnap crumb, brandy snap tuille</i>	£6.50
CHERRY & VANILLA CHEESECAKE <i>Pistachio sponge, 'Sour cherry' sauce</i>	£7.00
STICKY TOFFEE PUDDING <i>With butterscotch sauce and vanilla ice cream</i>	£7.00
LEMON & ORANGE POSSETT <i>with a cinnamon Sable Biscuit</i>	£6.50
SELECTION OF ICE CREAM	£6.00
SELECTION CHEESE <i>Fruit chutney Crispy apple & oatcakes</i>	£8.50

If you have any concerns regarding food allergens please ask a member of staff and you will be provided with detailed information on each dish
(G) denotes gluten free, other dishes can be created gluten free (V) denotes vegetarian.

Please advise our staff of any food allergies and we will either identify suitable meals or create them for you.

Guests who are dining on an inclusive package have an allocation of £28 to spend on a three course dinner (drinks not included).

Any amount above the £28 allocation will be incurred as a charge.

A discretionary 10% service charge will be added to your bill. All gratuities are equally shared between the Team.