



Lunch Menu

Starters

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| Soup of the day, homemade bread roll | £7.50 |
| Grilled sardines on sourdough, hot tomato salsa | £7.50 |
| Chicken Liver and wild mushroom parfait, toasted brioche, tomato chutney | £8.00 |
| Wild boar scotch egg, pea puree, Dijon mustard dip | £7.75 |
| Pumpkin and ricotta ravioli, sage cream | £10.25 |

Mains

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| Caesar salad, Caesar dressing, pancetta, anchovies, garlic croutons, parmesan cheese | £12.00 |
| <i>Add Chicken</i> | + £3.00 |
| <i>Add Smoked Salmon</i> | + £4.00 |
| Fish of the day, saffron polenta, grilled courgettes, red pesto, toasted pine nuts | £18.95 |
| Pork chop, with a chestnut, bacon & sprout colcannon, wholegrain mustard sauce | £17.95 |
| Mushroom and spinach Farfalle, with grilled balsamic cherry tomatoes | £14.50 |
| Carnaroli gran riserva risotto, butternut squash and sage | £16.50 |
| House-made cheese burger with streaky bacon, lettuce and tomato chutney, Served on an onion roll, with French fries | £16.95 |
| Vegan cheeseburger, served on a vegan roll with lettuce & tomato chutney, with French fries | £15.95 |
| Stratton House beer battered Haddock, chunky chips, tartare sauce, house minted peas | £17.50 |

Sides

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| Freshly baked artisan bread and flavoured butters | £4.00 |
| Chef's selection of buttered vegetables | £4.00 |
| Parmesan, truffle seasoning, chunky chips | £5.00 |
| Chunky chips | £4.00 |
| French fries | £4.00 |
| House farm salad | £4.00 |

If you suffer from an allergy, please speak to a member of staff and request an Allergen Menu.

A Discretionary service charge of 10% is added to your bill.