



Sunday Lunch Menu

Starters

Freshly baked artisan bread with oil and flavoured butters (g, mk, v)	£4.00
Homemade soup with a baked bread roll (g, mk, v)	£6.95
Ham hock terrine, golden beetroot picallili, crostini (g, md)	£8.75
Marinated trout, pickled vegetables, horseradish yoghurt, mint oil (f, mk, sp)	£9.95
Crab and mascarpone ravioli, dill cream	£11.95

Mains

Traditional Sunday lunch: choose from a selection of roasts served with seasonal vegetables, Yorkshire pudding, and roasted potatoes.

- Roast top rump of beef with roast garni and gravy (g, e, mk, cy, sp)	£19.95
- Roast loin of pork, gravy (g, e, mk, cy, sp)	£19.95
- Quarter roasted chicken, gravy (g, e, mk, cy, sp)	£19.95
- Nut roast, vegetarian gravy (g, e, n, mk, sp, v, vgo)	£16.95

Pan fried Plaice, pan roasted new potatoes, cherry tomatoes, crispy kale (f, sp) £17.95

Stratton House Brisket Burger, brioche bun, lettuce, tomato, gherkin, bacon, cheese, french fries (g, mk, sp) £16.95

Caesar Salad, Caesar dressing, pancetta, anchovies, garlic croutons, parmesan cheese (g, e, f, mk) £12.00
Add Chicken + £3.00
Add Salmon + £4.00

Beer battered Haddock, chunky chips, peas, tartar sauce (g, e, f, mk, sp) £17.25

Beer battered Halloumi, chunky chips, peas, tartar sauce (g, e, mk, sp, v) £16.25

Desserts

White wine poached pears, chocolate sauce, vegan vanilla ice cream (n, sp, vg) £8.00

Sticky toffee pudding, toffee sauce, honeycomb ice cream (g, e, mk, sp) £8.00

Egg custard tart, berry compote (g, e, mk) £8.00

Buttermilk panna cotta, English strawberries (mk) £8.00

Trio of Ice creams & sorbets (mk, vgo) £6.00

Gluten – (g), Crustaceans – (c), Eggs – (e), Fish – (f), Molluscs – (m), Soybeans – (s), Peanuts – (p), Nuts – (n), Milk – (mk), Celery – (cy),
Mustard – (md), Sesame Seeds – (ss), Sulphites – (sp), Lupin – (l), Vegetarian – (v), Vegan – (vg), Vegan Option – (vgo)

If You Suffer From An Allergy, Speak To a Member of Staff

Discretionary service charge of 10% is added to your bill, to be shared by the staff