



Stratton House
Hotel & Spa

GARDEN MENU

11:30am - 5:30pm

Hummus and flat bread
toasted seeds and sumac £3.50

Soup of the day
£5.95

Marinated mixed olives
£3.50

Warm bread board
served with cotswold gold oil
and balsamic £3.50

Very berry smoothie
Mixed berries, apple juice £6.95

Super green smoothie
Spinach, kale, mango,
apple juice £6.95

SANDWICHES

All served with mixed leaves

Hummus
avocado, tomato £5.95

Farmhouse
ham, smoked cheddar, ale chutney
lettuce, tomato £6.95

Egg mayonnaise
cress £5.95

Classic BLT £6.95

Smoked salmon
cucumber, cream cheese £7.95

HOT CIABATTA

All served with mixed leaves

Cotswold sausage
smoked cheddar, tomato chutney £7.95

Mozzarella
pesto, tomato £7.95

Chicken and avocado
sweet chilli mayo £8.95

Jumbo fish finger
tartar sauce, gem lettuce £8.95

BRUNCH & LIGHTER OPTIONS

Roasted mushrooms
pan roasted mushrooms on
sourdough toast, poached eggs £8.95

Classic chicken caesar salad
little gem, anchovy dressing, anchovies,
parmesan, croutons £12.95

Avo & bacon
smoked bacon, avocado, crushed roasted tomatoes,
wilted spinach on sourdough toast, poached eggs £8.95

Grilled halloumi and avocado salad
sun ripened tomato, quinoa, edamame,
mixed leaves, mint dressing £12.95

Avo & salmon
smoked salmon, avocado, crushed beetroot wilted
spinach on sourdough toast, poached eggs, za'tar £8.95

Fish cake niçoise salad
mixed leaf, green beans, new potato, olives, anchovies,
pickled egg, Dijon balsamic dressing £12.95

Stratton House ploughman's
home baked ham & cheese or double cheese mixed pickles,
pickled egg, apple, ale chutney, mixed salad &
warmed sourdough £11.95

We're proud of our quality

Meat supplied by award winning local butcher Jesse Smith's; Fish delivered fresh daily from
Bibury and Brixham; Fruit & vegetables from A. David

All our food is cooked to order so during busy periods please be patient it will be worth the wait!
For any other allergen requirements including gluten free, please inform a member of the team.

Vegetarian Vegan option available Vegan



MAINS

Stratton house burger

prime steak burger, gem lettuce, tomato, pesto mayo, melted mozzarella, skin on French fries **£14.95**

Vegan burger ciabatta

plant-based burger, gem lettuce, tomato, tomato chutney, vegane cheese, skin on French fries **£13.95**

Fish & chips

catch of the day, beer battered, tartar sauce, mushy peas, charred lemon, chunky chips **£14.95**
(add chip shop curry sauce £2)

Halloumi & chips

a vegetarian alternative to fish & chips **£13.95** ✓
(add chip shop curry sauce £2)

Home baked ham

hens' eggs, chunky chips, piccalilli, watercress **£11.95**

Flat iron chicken

butterflied & chargrilled chicken breast, Cajun spiced garlic & coriander butter, lime & pea shoots, skin on French fries **£14.95**

Whole baked local Bibury trout

new potatoes, lemon & herb butter, seasonal greens **£15.95**

Seasonal courgette & ricotta linguini

peas, sun ripened tomatoes, spinach, lemon, touch of chili, topped with pesto & vegetarian parmesan **£13.95** ✓

Cotswold sausage & mash

served with seasonal vegetables, caramelised onion gravy **£13.95**

10oz Dry aged ribeye steak

with an eye of fat running through the centre, best served medium rare, garlic roasted flat mushrooms, roasted vine tomatoes, chunky chips **£25.95**
(add a side of peppercorn sauce or top with Cajun garlic & coriander butter £2.50)

SIDES

Parmesan & truffle oil chunky chips **£4 each** (V)

Chunky chips, French fries, mashed potato, new potatoes **£3 each** (V)

Seasonal vegetables, house salad **£3 each** (V)

Onion rings **£2.50 each** (V)

DESSERTS

Chocolate and raisin croissant pudding
vanilla ice cream or a jug of double cream **£6.95** ✓

Chocolate brownie with chocolate sauce
shaved white chocolate, vanilla ice cream **£6.95** ✓

Vegan banana cake
caramel, coconut ice cream **£6.95**

Winstones Cotswold ice cream
please ask server for today's flavours **£2 per scoop** ✓

Stratton House cheese board
selection of local & British cheeses, grapes, celery, apple, ale chutney, artisan crackers **£10.95**

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✓ Vegetarian (V) Vegan option available



*Supplements only apply to guests on dinner inclusive rates