



Stratton House
Hotel & Restaurant

DINNER MENU

STARTERS

Soup of the day £5

New season marrow fritters, natural yoghurt, lime, mint oil, micro coriander (vgo) £6.95

Calamari, charred lemon, pea shoots & Caesar dip £7.95

Cotswold cornfed chicken & chorizo terrine, sweetcorn puree, sun blushed tomatoes, ciabatta toast, micro herbs £7.95

MAINS

Pan roasted Cotswold chicken supreme,
crushed new potato, pea puree, seasonal greens, wild mushroom & tarragon cream
£15.95

Pan seared seabream fillet,
spring onion mash, buttered samphire, shellfish & red chilli sauce
£16.95

Chargrilled artichoke & caramelised onion tart,
cumin crispy potatoes wilted spinach, tender stem broccoli, mint oil & Dukkha (vg)
£14.95

Cotswold sausage & ricotta rigatoni,
finished with spinach, sun blushed tomatoes, pesto & Parmesan
£14.95

10 oz. ribeye steak,
topped with a pink peppercorn, tarragon & Dijon butter, garlic roasted flat mushrooms, chunky chips
£24.95* (£6 supplement)

DESSERTS

Lemon & gooseberry posset, elderflower macerated strawberries, basil, white chocolate curls £5.95

Chocolate & raspberry croissant pudding, vanilla ice cream, raspberry coulis (v) £5.95

Vegan chocolate dessert, brownie pieces, biscuit crumb, toasted coconut, coconut ice cream (vgo) £5.95

Winstones Cotswold ice cream, a choice of 3 scoops – ask your server for flavours (v) £5.95

Stratton House cheese board, local cheeses served with artisan crackers & ale chutney £10.95* (£3 supplement)

*Supplement applicable to dinner inclusive packages

Please check with a member of our team if you have any dietary requirements before ordering and we will be happy to help you.

(v=vegetarian/vg=vegan/vgo=can easily give a vegan option/gfo=can easily be made gluten free)