

Lunch Menu

1 course £10, 2 courses £14, 3 courses £18

Starters

Soup of the day with warm homemade bread

Crab cakes, crispy pancetta, sweet chilli jam & micro coriander

Duck liver parfait, toasted brioche, plum & apple chutney, crispy chicken skin & confit apple

Wild mushroom & tarragon pâté, red onion chutney, focaccia crisps & watercress

Mains

Confit duck leg, dauphinoise potato, braised red cabbage, tender stem broccoli & black cherry jus

Confit pork belly, Boulangère potatoes, baby leeks, apple puree, roasted baby carrots & cider jus

Gilt head bream fillet, crab & croquette potato, buttered samphire & crab bisque

Roast butternut squash & pea risotto, parmesan, grilled goats cheese & pea shoots

Homemade herb gnocchi, Provençal sauce, grilled halloumi & pesto

Sides

all £2.95

Mixed salad Seasonal vegetables Red cabbage

French fries Chunky chips Mashed potatoes Onion rings

Desserts

Rhubarb cheesecake, poached rhubarb

Vanilla panna cotta, spiced poached pear & pear puree

Warm walnut tart, orange syrup & vanilla ice cream

Mixed Mövenpick ice creams

Stratton House cheeseboard:

Cheddar, Brie & Stilton with accompaniments (+ £3 supplement)

Please let us know if you have any dietary or allergen requirements