



DINNER MENU

EVERYONE LOVES BUBBLES

	125ml
Woodchester, Cotswold Classic English Sparkling	11
Apericena Prosecco, Italy	7.5
Sea Change 0%, Italy	7.5

NIBBLES

Homemade focaccia, balsamic vinegar & oil	v	5
Marinated Kalamata olives	gf	5

STARTERS

Soup of the day <i>homemade bread</i> gfo, v	8	Crispy soft-shell crab taco <i>fennel, fresh herbs & chilli jam</i> gf	12
Pan fried scallops <i>caramelised cauliflower puree, crispy prosciutto</i> gf	14	Chicken liver parfait <i>toasted brioche, spiced apple chutney, pickles & pistachio</i> gfo	10
Venison & black pudding scotch egg <i>celeriac remoulade</i> gf	10	Crispy salt & pepper squid <i>lime & seaweed aioli</i>	11
Mushroom parfait <i>pickled shallots, toasted sourdough</i> gfo, v	8		

CHEF'S SEASONAL DISHES

Braised short rib <i>smoked paprika, pumpkin purée & gremolata</i> gf	26	Chicken kiev <i>creamed spinach, triple-cooked chips</i> gfo	24
Wild garlic & pea risotto <i>parmesan</i> v	21	Baked hake <i>leeks, tartare hollandaise, seaweed crust, new potatoes</i> gf	25
Roast duck breast <i>pea & broad bean hot mint sauce, celeriac terrine</i> gf	27	Roast butternut squash <i>sweetcorn, pumpkin seed relish, tomato chickpeas & whipped feta</i> v, vgo	18
Grilled fillet of sea bream <i>hispi cabbage, curry sauce, new potatoes</i> gf	26	Exmoor moules frites <i>lemon</i>	20

If you have any allergies or dietary requirements,
please speak to a member of the team to see the allergen matrix.

Vegetarian - **v** | Vegan - **vg** | Vegan option available - **vgo**

Gluten free - **gf** | Gluten free option - **gfo**

Discretionary service charge of 10% is added to your bill.
This service charge is shared across the team pro-rated by hours worked.



DINNER MENU

FROM THE GRILL

all served with chips, tomato & mushroom gf

8oz rump steak	24
Jesse Smith's 10oz sirloin steak	36
20oz chateaubriand	95
Whole grilled catch of the day - Ask your server for today's catch	28
Chargrilled marinated cauliflower steak vg	22

Make it surf & turf?

Additional ½ lobster tail gf	15
½ shell scallops gf	15

SAUCES 3 each

Peppercorn **gf** | Bearnaise **gf** | Red wine jus **gf**

SIDES

Fries gf, vg	5
Chunky chips gf, vg	5
Onion Rings gf, v	5
New potatoes, minty butter gf, v	5
Leaf salad, Parmesan, olive oil gf, v, vgo	5
Onion bhajis, lime pickle gel gf, v	5
Braised red cabbage gf, v	5
Creamed spinach gf	5

THURSDAY NIGHT IS GRILL NIGHT! EVERY THURSDAY ENJOY A **30% DISCOUNT** FROM THE GRILL

DESSERTS

Vanilla panna cotta, sweet seeds, raspberry sorbet gf, vg	8
Hazelnut frangipane tart, chocolate ganache, poached pear v	8
Rhubarb & ginger cheesecake gf, v	8
Sticky toffee pudding, vanilla ice cream v	8
Dark chocolate mousse cake, vanilla cream v	8

Stratton House cheeseboard, three or five cheeses, quince jelly, frozen grapes, artisan crackers **gfo** 11 / 15

For the cheese lovers please ask to see our cheese menu, where you can make your own selection from our full range of individually chosen cheeses from local suppliers.

FORTIFIED

Bristol Sherry Cream	50ml	5
Cockburns LBV Port	50ml	4
Courvoisier VS Cognac	50ml	8.8
Courvoisier VSOP Cognac	50ml	14.4

DESSERT WINE

			Bottle
Floralis Moscatel Oro Catalunya, Spain	75ml	5.5	35
Gonzalez Byass Nectar, Pedro Ximenez Dulce, Spain	50ml	7	60

Children's menu and suitable alternatives for young VIPs also available.

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