



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

homemade bread **gfo, v**

8

Crispy soft-shell crab taco

fennel, fresh herbs & chilli jam **gf**

12

Pan fried scallops

pea velouté, crushed peas, scallop roe butter **gf**

14

Chicken liver parfait

*toasted brioche, spiced apple chutney,
pickles & pistachio* **gfo**

10

Mushroom parfait

pickled shallots, toasted sourdough **gfo, v**

8

Crispy salt & pepper squid

lime & seaweed aioli

11

Chef's Seasonal Dishes

Braised short rib

smoked paprika, pumpkin purée & gremolata **gf**

26

Chicken kiev

creamed spinach, triple-cooked chips **gfo**

24

Mediterranean vegetable risotto

aged Parmesan **vgo**

17

Baked hake

leeks, tartare hollandaise, seaweed crust, new potatoes **gf**

25

Roast duck breast

burnt cherry sauce, celeriac terrine **gf**

27

Roast butternut squash

*sweetcorn, pumpkin seed relish, tomato chickpeas
& whipped feta* **v, vgo**

18

Grilled fillet of sea bream

hispi cabbage, curry sauce, new potatoes **gf**

26

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.

From The Grill

all served with chips, tomato & mushroom gf

14oz bone in sirloin 40

Nicely marbled, bone in for extra flavour

8oz ribeye 37

Richly marbled boneless ribeye

7oz Fillet 41

Tender cut, buttery soft

8oz venison haunch 25

British venison, lean, richly flavoured & served medium rare

Sharing Steak

900g aged T-bone 95

Fillet & sirloin cooked on the bone

*Steaks above supplied from award winning local butcher,
Jesse Smith's, Himalya salt dry aged for 30 days (except fillet)
& char grilled to your liking*

8oz rump steak 24

Flavoursome & firm in texture

Whole grilled catch of the day - 28

Ask your server for today's catch

Smoked paprika halloumi steak v 22

Make It Surf & Turf?

½ Lobster tail or 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

Creamed spinach **gf** 5

Chargrilled hipsi cabbage **gf, v** 5



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

Desserts

Dark chocolate & cherry mousse v, gf 8

Lemon posset, sweet pickled cherries,
shortbread **vg, gfo** 8

Sticky toffee pudding, vanilla ice cream **v** 8

White chocolate cheesecake, seasonal fruits **gf, v** 8

Vanilla bean panna cotta,
Evesham strawberries, gingerbread 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

Floralis Moscatel Oro Catalunya, Spain 75ml 5.5 35

Gonzalez Byass Nectar, Pedro Ximenez 50ml 7 60
Dulce, Spain

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

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