

afternoon tea

the birdcage - 19.50 per person

Duck's egg

watercress mayonnaise

Smoked salmon and prawn

dill and rocket 'salad cream'

English salted cucumber

apple crème fraîche

Poached chicken

lime and coriander

Warm plain and fruit scones

Cornish clotted cream and red berry preserve

Warm, freshly made Madeleine's

sweet green tea syrup

Dark chocolate and caramel opera cake

crisp brandy snap tulle

Mixed macaroons

Lemon and poppy seed cake

lemon curd cream

the basket - 10.50 per person

Warm plain and fruit scones

Cornish clotted cream and red berry preserve

Warm, freshly made Madeleine's

sweet green tea syrup

Add a glass of Prosecco 5.00

Add a glass of Champagne 7.00

Novus loose leaf tea - a pot of Novus loose leaf tea included with every afternoon tea or 3.95 per pot

English breakfast

this world class English Breakfast blend is far from ordinary. Blended with three different Assam leaf, it delivers a well rounded full bodied breakfast tea. Only the finest tea estates are used to select this blend which is truly exceptional.

Sapphire earl grey

this rich, delicate yet full bodied Earl Grey is given an innovative twist to the traditional recipe with bergamot and blue malva flowers.

This Earl Grey can be enjoyed at any time of the day.

Organic jasmine

a floral, aromatic Chinese green tea, delicately scented with jasmine petals. The distinctive, light and smooth flavour has been enjoyed for centuries and remains a favourite

Egyptian mint

this Egyptian Mint leaf dating back to the pharaohs is a hearty caffeine-free peppermint. It's refreshing, cooling and flavourful notes are well rounded with no bitter aftertaste. Perfect for cleansing the palate and energising the body after a meal.

Citrus chamomile

since early Greco-Roman period, the calming and soothing qualities of Chamomile have been well known. This caffeine-free blend of Chamomile is enhanced with delightful flavour of lemongrass. The result is a mellow citrus delight.

Persian pomegranate

capturing the unique flavour of one of the world's oldest fruits, Persian Pomegranate delivers a succulent herbal infusion. Pomegranate is a super fruit which is high in antioxidants, accounting for it's recent popularity amongst the health conscious.



STRATFORD MANOR

STRATFORD UPON AVON


lounge | menu

starters

Chicken liver pâté 6.50
bread and butter pickle with ciabatta toast

Soup of the day 6.00
toasted bread

Asian spiced chicken yakitori 6.25
Korean slaw and BBQ sauce

Mac 'n' cheese bites 7.50 
chive crème fraîche

Spanish style meatballs 7.00
blue cheese and crispy onions

Crispy buffalo chicken 6.50
ranch style hot sauce and roasted pepper

Smoked haddock 7.75
chive and cheese croquettes

Mini cod and parsley fishcakes 6.75
tartare sauce



sharers & salads

Seafood sharing basket 13.50
sea tartare and lemon

Woodhalls charcuterie board 15.50
spiced hummus, roasted pepper, pickles and tortilla strips

Whole baked Camembert 8.95
garlic, rosemary and toasted ciabatta


Mediterranean fregola salad 9.50 
roasted mixed peppers, rocket and olive oil

Caesar salad 10.95 – add chicken 4.00
Crispy bacon, Cos lettuce, Caesar dressing,
ciabatta and Italian hard cheese



sandwiches

Club sandwich 13.50
triple decker club with skinny fries

Vegetable club 12.95 
triple decker, grilled halloumi, boiled egg, roasted pepper,
tomato, lettuce with skinny fries


Hoisin duck wrap 8.25
spring onion and cucumber

Pulled pork toastie 8.75
Mexicana pulled pork, béchamel sauce and Emmental

Black and blue steak sandwich 12.50
toasted bread, rocket, red onion and English mustard

Smoked salmon 8.00
carrot crème fraîche

Roasted ham 6.50
tomato and rocket

Sparkenhoe Red Leicester 5.50 
Branston pickle

main


Singapore noodles 14.00
marinated chicken skewer, pangang sauce

Roasted Mediterranean sea bass 17.00
cherry tomatoes, roasted peppers, Kalamata olives
and roasted new potatoes


Linguine ragu 15.25
linguine pasta and Lincolnshire sausage ragu,
olive oil dressing and rocket

Chicken cacciatore 14.50
roasted chicken thigh and leg in an Italian style sauce,
roasted vegetable couscous

Slowly braised shank of lamb 17.50
red wine sauce, smashed root vegetables

Sweet potato and vegetable chilli 13.50 
rice or turmeric nachos and cheddar cheese

Herb crusted cod loin 18.50
fish pie sauce, broccoli

Roasted mushroom risotto 14.00 
Italian style cheese and chives

Battered haddock and chips 15.95
crushed peas and tartare sauce


Chicken and spinach malabar 15.75
basmati rice and naan bread




burgers

all served with baby gem lettuce, tomato, pickles, skin on fries
and Asian style slaw on a brioche bun

Cauliflower, kale and Ford Farm Cheddar burger 13.00 
Sriracha and poppy seed crème

Beetroot, quinoa and red pepper burger 13.00 
burger relish

The veggie 13.00 
halloumi, mushroom and roasted pepper

The original beef burger 14.75
Lincolnshire Poacher cheese

The chook 14.25
classic battered chicken burger



grills

all steaks come with roasted tomato and thick cut chips

Grilled halibut steak 17.50
grilled broccoli, roasted vegetable couscous and a tomato chilli sauce

Mixed grill 20.50
lamb chop, Cumberland sausage, gammon, rump and peas

8oz⁺ flat iron steak 15.75

7oz⁺ rump steak 19.95

10oz⁺ ribeye 24.00

sides

Sweet potato fries 3.50 

Skin on fries 3.50 

Mac 'n' cheese 4.50 

Broccoli 4.00 

Garlic sautéed greens 4.00 

Crispy onion rings 3.50 

Garlic ciabatta 3.50 – add cheese 4.50 



sauc

Creamy green peppercorn sauce 3.50

Red wine sauce 3.50


Mushroom sauce 3.50


Garlic butter 3.00




desserts

Selection of Great British ice-cream 4.00 

Sticky toffee and salted caramel pudding 6.25 
vanilla ice-cream

Chocolate and orange tart 5.95 
raspberry sorbet

Warm treacle tart 6.50 
vanilla ice-cream

British apple tart 6.50 
caramel ice-cream

Selection of British cheese 8.00
celery, pickles and crackers



hot drinks

Latte 3.25

Cappuccino 3.25

Americano 3.00

English Breakfast Tea 3.00

Allergen Information

Unsure about our menu? Speak to a member of our team, they will be more than happy to discuss your dietary requirements with you and suggest dishes which might be suitable. (v) Suitable for vegetarians. *Weights shown are approximate before cooking.