

Winter menu 2016



Open daily from 6.30pm or Sunday lunch 12-2.30pm

Nibbles....

Olives, crisps or salted roasted broad beans £3.30 each

Starters.....

Soup, seasonal from the veggie basket brought to us by local producers & gardeners, served with homemade bread (v) £6

Sweet & sour shallots with raisins, Mrs Temple's little Melton, toasted sour dough £7

Twice baked smoked haddock soufflé, horseradish cream, rocket & alpine £6.50

Pigeon terrine, winter slaw, hazelnuts, Strattons' pickles £7.50

Pan fried mackerel with chermoula dressing & anchovy crumb £7

Slow cooked venison pasty, pink pickled turnips, raisin puree & beetroot crisps £7

Mains.....

Pork & rabbit pithivier, parsnip puree, crispy kale, mustard crème fraiche sauce. £17

Spiced quail with curried lentils, quail samosa, nutmeg poached pear & coriander oil £18

Pan-fried seabass, fennel, & celery puy lentils, 'farmhouse' potatoes, winter salsa verde £17

Buttered salmon, leek and chive velouté, kale potato cake, crispy shallots £17

Goats cheese polenta with mushrooms, spinach & herbs, leek tempura (V) £14

Cauliflower risotto with Mrs Temples alpine, curried cauliflower steak, herby crumb (V) £14

Extras;

Simple green salad £2

Roasted new potatoes £3.25

3 mixed seasonal vegetables £3.25

Desserts

Hot pear & hazelnut sponge pudding, vanilla custard, brandy snaps £6.50

Apple & cinnamon bread & butter pudding, vanilla ice cream £7

Warm prune & almond tart, cognac ice cream £7

Blackcurrant sorbet with mini shortbreads £6

Banana ice cream, chocolate brownie, honeycomb & caramel £7

The full cheese plate; local cheeses, biscuits & quince with roasted nuts £9

Selection of Jules's homemade petit fours & a coffee £5.95

Vanilla, Cognac, banana ice cream or blackcurrant sorbet all £2 per scoop

Coffee or tea with a homemade biscuit £2.75

Strattons makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. As Strattons prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation & cannot take responsibility for any adverse reaction that may occur.