



Summer Menu 2019

Open daily from 6.30pm

Nibbles....

Olives or crisps £3.30 each

Starters....

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

Spiced chicken pressing, roast garlic hummus, harissa chickpeas, tahini dressing, yoghurt £7

Crispy ham hock, pea and shallot salsa, cured egg yolk, chive and buttermilk dressing £7

Cured salmon, caper and sea aster dressing, Norfolk marsh samphire, pickled gooseberries, crème fraiche £7

Grilled mackerel, mackerel rilette, pickled cucumber, mint, sourdough crumb £7.50

Roast baby beetroot, beetroot and apple relish, Strattons ricotta, horseradish (V) £6.50

Mains....

Norfolk lamb rump, rolled lamb breast, heritage tomatoes, blowtorched courgette, tomato & shallot dressing, salted anchovy, rocket pesto £21

Pan seared duck breast, crispy confit leg, lyonnaise onion puree, potato terrine, beer pickled onions £21

Pan fried stone bass, blanched tender stem broccoli, roast walnut dressing, crispy cockles £20

Pan fried sea trout, salt baked new potatoes, spring peas & beans, Kings Lynn brown shrimp, gremolata, smoked almond cream £21

Spring vegetable risotto, crème fraiche, baby leaf (V) £15

Roast courgette, heritage tomatoes, potato terrine, rocket pesto, Ellingham goats' cheese (V) £16

Extras;

Roast Heygates Norfolk peers, Strattons garden mint butter £3.25

Roast carrots, hazelnut vinaigrette £3.25

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Desserts

Dark chocolate delice, frozen Norfolk raspberries, pistachio crème diplomat, chocolate and pistachio tuile £7

Cherry and peanut butter financier, roast peanuts, vanilla ice cream £7

Roast peach, Norfolk honey parfait, sticky ginger cake, nut granola £7

Strawberry sorbet, yoghurt, stewed strawberries £6

White chocolate crèmeux, stewed strawberries, praline cream, tarragon £6.50

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

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

Vanilla or white chocolate ice cream all £2 per scoop

*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
Please note we cannot guarantee the absence of bones in our fish dishes & shot in our game dishes*

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