

Autumn 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

Pressed smoked ham hock, sweetcorn salsa, mustard aioli £7

Seared pigeon breast, roast baby beetroot, beetroot and apple dressing £7

Citrus cured salmon, lemon dressing, crème fraiche, pickled fennel £7.50

Grilled mackerel, smoked mackerel pate, pickled cucumber, mint £7.50

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

Mains....

Roast chicken breast, potato and confit garlic terrine, baked cauliflower, tahini dressing £18

Scotts Field pork belly, cider braised turnips, Fruit Pig black pudding, kale, apple and shallot vinaigrette £19

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

Baked cod, honey roast butternut squash, poached Brancaster mussels, crispy kale, spiced squash velouté £20

Cauliflower cheese risotto, sourdough crumb (V) £15

Honey roast butternut squash, slow braised lentils, toasted pumpkin seeds, Rosary 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, hazelnut cream, dulce de leche, chocolate and hazelnut tuile, coffee mouse £7

Roast pear, cinnamon ice cream, sticky ginger cake, nut granola £6.50

Baked fig frangipan tart, vanilla ice cream, Norfolk honey £7

Blackberry sorbet, gin steeped blackberries, yoghurt £6

Baileys bread & butter pudding, white chocolate ice cream £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, or blackberry sorbet, 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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