THE STRAFFORD - SUNDAY MENU

2 courses 26 / 3 courses 30 (excluding trio roast)

STARTERS

Soup of the day, toasted crostini, butter (v) 7

Southern-fried chicken goujons, aioli 8.5

Halloumi fries, sweet chilli dip (v) 8.5

Garlic & chilli butter prawns, toasted crostini 8.5

Baked Italian beef meatballs, marinara sauce, garlic crostini 8.5

Salt & pepper calamari, Sriracha mayo 8.5

Pan-fried Padrón peppers, aioli (v/gf) 8.5

Buffalo wings, blue cheese dip 8.5

ROASTS

All served with herb-roasted potatoes, carrots & parsnips, braised red cabbage, buttered leeks & hispi cabbage, homemade Yorkshire pudding & rich jus (gf)*

28-day matured sirloin of beef 20

Welsh leg of lamb 20

Norfolk pork belly 18

Half roasted chicken 18

Nut roast (vg) 17

Trio roast, beef, chicken & lamb 23

Kids' roast 12

add Cauliflower cheese 5 | Roast potatoes 4

MAINS

Fish & chips, mushy peas, tartare sauce 17

Strafford bacon cheeseburger, baby gem, tomato, gherkins, brioche bun, burger relish, rainbow slaw, fries 17

Chicken schnitzel burger, baby gem, tomato, gherkins, brioche bun, burger relish, rainbow slaw, fries 17

Beyond Meat burger, guacamole (vg) 16

Grilled halloumi & portobello mushroom burger, sweet chilli (v) 16

SIDES

Fries 4.5 | Chunky chips 4.5 | Onion rings 4 | Garlic bread 4 | Garlic bread with cheese 5

House salad 4 | Cheesy chips 5.5 | Sweet potato fries 5 | Seasonal greens 5

DESSERTS

Apple & winter berry crumble, warm custard 8

Belgian chocolate truffle torte, coconut ice cream (vg/gf) 8

Homemade sticky toffee pudding, toffee sauce, vanilla ice cream 8

Chocolate brownie, vanilla ice cream (v/gf) 8

Selection of ice creams & sorbet 2 per scoop

Vanilla | Strawberry | Chocolate | Vegan coconut | Mango sorbet | Lemon sorbet

If you have any dietary requirements or allergies, kindly inform a member of our team.

(v) = vegetarian (vg) = vegan (gf) = gluten free (gf) = gluten-free option available*