

# Nibbles & Sharing

Olives £3.50 v, gf

Roast almonds with paprika £4 v, gf

Focaccia bread £3 v

Humus, olive oil crackers  $\pounds 4 v$ , gf available

Sticky Scott's Field pork sausages, honey & sesame  $\pounds 4$ 

Fish sharing board; Pinney's smoked salmon, smoked mackerel paté, salmon fishcakes, buttered rye bread, lemon, black pepper & rocket  $\pounds 20$  gf available

Meat sharing board; Roasted pork belly, sticky honey & sesame pork sausages, chicken meatballs, CoCoes Scotch quail's egg, new potato wedges, rocket £23

Veggie sharing board; olives, humus & olive oil crackers, 3 beetroot falafels, pitta, slaw, rocket & roasted tomatoes £19.50 **v**, *gf available* 

## Meat

CoCoes Scotch quail's eggs, mustard mayo, mustard cress £4

Chicken meatballs with preserved lemon & chilli jelly, cauliflower, chickpea & ruby chard salad, hummus \$12 gr

Roasted rare breed Pork belly, dauphinoise potatoes, red cabbage & apples, buttered greens, pork jus  $\pounds16~gf$ 

Medium rare fillet steak, new potato wedges, roasted tomatoes, bearnaise sauce, rocket £24 **gf** 

Meat sharing board; Roasted pork belly, sticky honey & sesame pork sausages, chicken meatballs, CoCoes Scotch quail's egg, new potato wedges, rocket £23

# Fish

Pea fritters, Pinney's smoked salmon, poached eggs & wilted spinach  $\pounds 5 / \pounds 8 gf$ 

Winter slaw, beetroot patty, pan cooked mackerel, dill mayo £7

Monkfish curry, coconut & lime, slow roasted tomatoes, rice & socca £14 *gf* 

Smoked haddock, spinach & pea risotto, poached egg, rocket £14 *gt* 

After 5 mega salad with salmon fishcakes, basil mayonnaise  $\pounds14$  gf available

Salmon fillet with a parmesan crust, mushroom sauce, dauphinoise potatoes & buttered greens  $\pounds19$ 

Fish board; Pinney's smoked salmon, smoked mackerel paté, salmon fishcakes, buttered rye bread, lemon, black pepper & rocket £20 gf available

## Veggies

Seasonal soup with focaccia bread  $\pounds 6~\textsc{gf}$  available

Roasted pepper with Mozzarella, Jerusalem artichokes, tomatoes & basil oil £7 *gf* 

After 5 mega salad with roasted tomatoes, basil mayonnaise  $\pounds14$  gf available

Beetroot falafels, pitta & slaw, rocket & new potato wedges  $\pounds14$  gf available

Roasted tomato, chickpea & cauliflower curry, coconut & lime, rice & socca  $\pounds 12 gf$ 

Vegeree, poached eggs & rocket £10 gf

Veggie board; Olives, humus & olive oil crackers, 3 beetroot falafels, pitta, slaw, rocket & roasted tomatoes £19.50 *gf available* 

Dressed green salad £4 gf

New potato wedges £4 gf

Mixed greens £4 gf

Grain salad £4

Crunchy red salad  $\pounds 4 \, \text{gf}$ 

Cauliflower, chickpea & ruby chard salad £4 gf

#### Sweet eats & cheese

A local cheese served with Candi's chutney, roasted almonds, CoCoes oatcakes £9 **gf available** Strattons Lemon Arctic Roll £6 **gf** Chocolate & almond torte, vanilla ice-cream £6 **gf** Osborne pudding, marmalade ice-cream £6 Hazelnut tart with clotted cream £6 Tiramisu £6 Afterfive Petit Fours & coffee £6

Strattons opened in 1990 as a hotel and restaurant. We are an independent family business and make food from scratch that combines & celebrates flavour, season, tradition & creativity with a sense of community. It's food that we love eating and we hope that you do too. We buy all our meat and fish from carefully selected local producers, to ensure welfare & sustainability. Most of our vegetarian dishes can be vegan friendly. If you have any other dietary requirements or allergies tell our staff.