



Nibbles & sharing

Olives £3.50

Roast almonds with paprika £4

Focaccia bread £3

Humus, olive oil crackers £4

Vegan menu

Seasonal soup with focaccia bread £6 **gf available**

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

After 5 mega salad with roasted tomatoes, soya basil mayonnaise £14
gf available

Beetroot falafels, pitta & soya slaw, rocket & new potato wedges £14
gf available

Roasted tomato, chickpea & cauliflower curry, coconut & lime, rice & socca £12 **gf**

Vegeree & rocket £10 **gf**

Nut roast & lentil pithivier, red onion gravy, crispy roasted new potatoes & dressed salad £12

Dressed green salad £4 **gf**

New potato wedges £4 **gf**

Mixed greens £4 **gf**

Grain salad £4

Crunchy red salad £4 **gf**

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

Sweet eats

Chocolate & almond torte, vanilla ice-cream £6 **gf**

Warm spiced carrot & apple cake with vanilla ice-cream £6 **gf**

Candied chocolate orange peel & coffee £6 **gf**

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.