

NIBBLE WHILST YOU WAIT

Croquette

Mozzarella, cream cheese, house pickled jalapeños £7 v

Croquette of the day

Check daily specials £7

Grilled Sourdough

Garlic and chive butter, balsamic vinegar and olive oil £7 gfa

Baked Chorizo

Warm baked chorizo with rioja £7 gfa

House Olives

Rosemary and thyme marinade £4.5 vg

STARTERS

Soup Of The Day

Toasted sourdough, butter £8 gfa

Crispy Fried Squid

Apple, pink grapefruit, celery and spring onion salsa, orange and yuzu gel £11

Whiskey Barrel Smoked Chicken Wings

Hot honey glaze, fresh jalapeños, homemade BBQ sauce £9 gf

House Cured Applewood Smoked Salmon Tacos

Avocado, pineapple, cucumber, Cajun mayo £12

Thai Spiced Halloumi Fries

Massaman mayo £8 v

Marinated Beetroot and Roasted Pepper "Tartare"

Cornichons, capers, crispy shallot, Dijon mustard espuma £9.5 vg/gf

Individual Baked Camembert

Nduja, roasted garlic, sourdough dunkers £11 v/gfa

Stroud Mezze Board To Share

Milano salami, prosciutto crudo, grilled artichoke, sourdough, smoked applewood, cream cheese stuffed mini bell peppers £26

ROASTS

All our roasts come served with seasonal table veggies, dripping roasties and unlimited Sunday gravy

Roasted supreme of free range chicken traditional stuffing, bread sauce, Yorkshire pudding £21.95 gfa

Roasted pork ribeye

smoked porchetta, crunchy crackling, Yorkshire pudding £21.95 gfa

Aged sirloin of Angus Beef

braised beef shin & shallot croquette, Yorkshire pudding £22.95 gfa

Vegan Wellington

Individual squash, mushroom, roasted garlic and onion (served with vegan roasties and gravy) £17.95 vg

Premium Angus Beef and Guinness Pie

Cheddar and grain mustard mash, glazed carrots & parsnips, wild mushroom and port sauce £23.5

Dry Aged Native Breed 7oz Beef Burger

Shed relish, burger salad, skin on fries £17.5 gfa

Add cheese £2

Add bacon £2

Add extra patty £5

Stroud House Salad

Avocado, feta, quinoa, candied pecans, shredded carrot, lime vinaigrette £18 vg/gfa

Add shredded chicken £5

Add steak £5

Haddock and traditional chips

Hand chopped tartare sauce, pea puree, lemon £19.45 gfa

Aubergine and Courgette Parmigiana

Marinara sauce, Parmesan, basil, herb crumb, grilled garlic buttered focaccia £18 vg/gfa

SIDES

Beef dripping and herb roasties, Parmesan and garlic aioli **price?**

Creamed Spinach, parmesan gratin £8.95

Cauliflower cheese, Henry Westons cider sauce, almond and parmesan crumb £7

Maple glazed pigs in blankets £7

Upgrade your chips:

Traditional cut chunky chips vg £5.5

Truffle and parmesan £1.5

Seasoned skin on fries vg £5.5

Dutch (Black garlic aioli and smoked paprika) £1.5

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and may contain allergens.
v vegetarian vg Vegan vga Vegan option available gf Gluten Free gfa Gluten Free Available

A discretionary service charge of 12.5% will be added to your bill if you are dining with us.