

NIBBLES

**Jalapeno Croquettes**  
Mozzerella , cream cheese , house pickled jalapenos £7 v

**Croquette Of The Day**  
Check daily specials £7

**Grilled Sourdough**  
Garlic and chive butter, balsamic vinegar and olive oil £7 gfa v

**Baked Chorizo**  
Warm baked chorizo with rioja £7 gfa

**House Olives**  
Rosemary and thyme marinade £4.5 vg gf

**Stroud Mezze Board to Share**  
Milano salami , prosciutto crudo , grilled artichokes , grilled sourdough , smoked applewood , cream cheese stuffed mini bell peppers £26 gfa

SANDWICHES

Served Monday - Saturday 12pm - 4pm

**Stroud Club**  
Bacon, chicken, egg mayo, lettuce, pickled tomato and avocado, skin on fries £13.95

**Croque Monsieur**  
Parma ham, bechamel, cheddar cheese, skin on fries £12.95

**House Beer Battered Haddock Sandwich**  
Tartare sauce, gem lettuce, skin on fries £12.25 gfa

STARTERS

**Soup Of The Day**  
Toasted sourdough, butter £8 gfa

**Thai Spiced Halloumi Fries**  
Massaman mayo £9.5 gfa/v

**Crispy Fried Squid**  
Apple , pink grapefruit , celery and spring onion salsa , lemon mayo , orange and yuzu gel £11

**Whiskey Barrell Smoked Chicken Wings**  
Hot honey glaze, fresh jalapenos, homemade BBQ sauce £9 gfa

**House Cured & Applewood Smoked Salmon Tacos**  
Avocado , pineapple , cucumber , Cajun mayo £12

**Marinated Beetroot and Roasted Pepper “Tartare “**  
Cornichons , capers , crispy shallot , Dijon mustard espuma £9.5 vga/gf

**Individual Baked Camembert**  
nduja, roasted garlic, sour dough dunkers £12.25 v/gfa

SIDES

**Creamed Spinach**  
Parmesan gratin £8.95 v

**Traditional cut chunky chips** £5.5 vg/gf

**Seasoned skin on fries** £5.5 vg/gf

**Fancy an upgrade?**  
Truffle and parmesan £1.5  
Dutch (Black garlic aioli and smoked paprika) £1.5

**Grilled Broccoli**  
black garlic aioli, chopped chilli, crushed smoked almonds £6.5 vg/gf

**House Ale Battered Onion Rings**  
Ranch dressing £7 vg

**Garlic and cheddar potato gratin**  
£8 v/gfa

**Pea and Leek Francais**  
Bacon, mint butter £7 gf

MAIN COURSE

**Haddock And Traditional Chunky Chips**  
Hand chopped tartar sauce, pea puree, grilled lemon £20.95 gfa

**Pear and Walnut Risotto**  
Crumbled gorgonzola, thyme , crispy shallots £18.95 v/vga  
Add smoked chicken £5  
Add steak £5

**Stroud House Salad**  
Baby spinach, feta, avocado, candied pecans, quinoa, strawberries, shredded carrot, lime vinaigrette £12.95 vg/gf  
Add smoked chicken £5  
Add steak £5

**House Smoked Chicken Leg**  
White bean , rosemary , garlic , smoked bacon & chorizo cassoulet , sourdough croutons £19.25 gfa

**Premium Angus Beef and Guinness Pie**  
Cheddar and grain mustard mash , glazed carrots & parsnips , wild mushroom and port sauce £25.95

**Aubergine and Courgette Parmigiana**  
Marinara sauce , parmesan , basil , herb crumb , grilled garlic buttered focaccia £18 vg/gfa

**Tagliatelle truffle Carbonara**  
Pancetta, Parmesan, parsley, black pepper, truffle £19.95 gfa

**BURGERS**

**Premium Dry aged 7oz Beef Burger**  
Shed relish, lettuce, tomato, pickled red onions, skin on fries £19.5 gfa

**Katsu Chicken Burger**  
Korean bbq , chilli pineapple , lemon slaw £19.5 gfa

**Roasted Beetroot and Bean Burger**  
Smashed avocado , lettuce , tomato , dill pickle and sweetcorn mayo £17.25 vg

**Make it your own**  
Add an extra patty £5  
Add cheese £2  
Add bacon £2

FROM THE GRILL

All our grill items come served with our house celeriac, carrot and cabbage slaw, lime vinaigrette, watercress and traditional cut chips

**Sesame Crusted Tuna Steak**  
miso glaze £19 gf

**Rosemary and Garlic Marinated Pork Ribeye**  
£20.95 gf

**Local Native Breed Dry Aged Hereford Sirloin**  
£29.5 gf

**Native Breed Dry Aged Cote de Bouef**  
for two to share, includes an extra side (STA) £65 gf

**Smoked Peppercorn Sauce** £3 gf

**Garlic and Chive Butter** £3 gf

**Wild Mushroom and port** £3 gf

DESSERTS

**Baked Basque Vanilla Cheesecake**  
Popcorn brittle , salted caramel £9.25 gf

**Apple , Cinnamon and Pear Crumble**  
Coconut granola crumb , vanilla ice cream £9.25 vga/gf

**Indulgent Chocolate Delice**  
Crisp shortbread biscuits , raspberry gel , chocolate sorbet £11 gfa

**Profiteroles**  
Orange Chantilly crème, hot chocolate fudge sauce £9.50

**Sticky Toffee and spiced rum pudding**  
Butterscotch sauce , banana split ice cream £9.50

**Cheeseboard**  
Local cheeses, seasonal pectin jelly and artisan crackers £15 gfa

**Ice Cream and Sorbet £2.5 per scoop**  
Ice Cream: Honeycomb, cornflake, mint choc chip, pistachio, strawberry, vegan vanilla  
Vegan Sorbet: Mango, chocolate, lemon

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.