



# LUNCH MENU

2 COURSES £16 / 3 COURSES £19.50

## STARTERS

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**Soup of the Day** Crusty bread, salted butter

£8.5 GFA/v

**Crispy calamari rings** Squid ink aioli, fried

egg mayo, lemon £10 GFA

**Jalapeno croquettes** Mozzarella, cream

cheese, house pickled jalapenos £8 V

**Halloumi fries** Lime and mint mayo £9.5 GF/V

**Crispy Pork belly bites** Honey mustard glaze

£8

## SANDWICHES

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

**House beer battered Haddock sandwich**

Tartare sauce, gem lettuce, skin on fries

£12.95

**Classic Croque Monsieur** Cheddar

Bechamel, Prosciutto, skin on fries £12.95

add fried egg £1

## MAINS

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**Beer battered haddock and chips** Chunky chips, tartare sauce, lemon, mushy peas £10.95

GFA

**Steak frites** Perfectly pink 5oz steak, skin on fries, garlic butter, watercress (set menu

£2.50 supplement) GF £13.95

**Chunky vegetable vegan shakshuka** Courgette, pepper, aubergine, rich tomato sauce,

spices, root vegetable crisps £16.5 VG/GF

**Chicken Schnitzel** Garlic aioli, rocket and parmesan salad, balsamic dressing, skin on fries

£12.95

**Stroud House salad** Baby spinach, feta, avocado, candied pecans, quinoa, strawberries,

shredded carrot, lime vinaigrette [ Add steak £6 | Add Chicken £5 ] £12.95

## DESSERTS

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**Chocolate Brownie** Chocolate drizzle £5.95 V/GFA

**Sticky Toffee and Rum Pudding** Butterscotch sauce £5.95 V

**Selection of ice creams and sorbets** (2 scoops) ask your server for today's flavour £5

VGA/GF

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

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