

NIBBLES

House Olives Rosemary and thyme marinade £4.5 vg/gf

Jalapeno Croquettes Mozzarella, cream cheese, house pickled jalapenos £8

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

SHARING STARTERS

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

Baked Camembert Studded with slow roasted garlic, nduja, sour dough dunkers £18 gfa/va

Sharing Mussels Garlic, shallots, chilli, white wine, cream, grilled sour dough £19 gfa

STARTERS

Crispy Calamari Rings Squid ink aioli, fried egg mayo, lemon £10 gfa

Whiskey Barrell Smoked Chicken Wings Homemade BBQ glaze, crispy onions £9 gfa

Compressed Watermelon & Pickled Cucumber Cured tomato, cashew puree £8.25 vg/gf

Bluefin Tuna Carpaccio Figs, crumbled feta, basil, lime vinaigrette £11 gf

Halloumi Fries Lime and mint mayonnaise £9.5 gfa/v

Scallops Of The Day [see blackboard specials for todays flavour] £14

BURGERS

Premium Dry Aged 7oz Beef Burger Shed relish, lettuce, tomato, pickled red onions, toasted brioche bun, skin on fries £19.50 gfa

Panko Chicken Caesar Burger Little gem lettuce, Caesar dressing, parmesan, toasted brioche bun, skin on fries £18.50 gfa

Garden Pea And Spinach Burger Lime and mint mayo, lettuce, avocado, pickled red onions, toasted brioche bun, skin on fries £17.25 gfa

Make it your own [Add an extra patty £5 | Add Cheese £2 | Add Bacon £2] 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.

MAIN COURSE

Stroud House Salad Baby spinach, feta, avocado, candied pecans, quinoa, strawberries, shredded carrot, lime vinaigrette £12.95 [Add steak £6 | Add Chicken £5] vg/gf

Stroud Fish and Chips Local Ale battered Haddock, Chunky chips, tartare sauce, mushy peas, lemon £20.95 gfa

Pie Of The Day (see server or specials board for todays flavour) Rosemary and thyme sauté new potatoes, braised leeks, glazed carrots, Stroud's favourite gravy £24.95

Prawn And Chilli Linguini Chorizo, parsley, white wine, cherry tomatoes, garlic, lemon £19 gfa

Chunky Vegetable Shakshuka Courgette, pepper, aubergine, rich tomato sauce, spices, root vegetable crisps £16.50 vg/gf

Roasted Salmon Fillet Mustard spring greens, baby potatoes, asparagus, pickled shallots, dill emulsion £23 gf

FROM THE GRILL

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

Sesame Crusted Tuna Steak Miso glaze £19 gf

10oz Sirloin Local Native Breed Dry Aged £29.95 gf

Minted 10oz Local Lamb Leg Steak £21 gf

Cote De Bouef Native Breed Dry Aged £65 gf

Sauces £3 gf

Smoked Peppercorn Sauce | Garlic and Chive butter | Bordelaise

SIDES

Traditional Cut Chunky Chips £5.5 gfa/vga

Seasoned Skin On Fries £5.5 gfa/vga

Fancy an upgrade?

Truffle and parmesan £1.50 gf/v

Dutch [black garlic aioli & smoked paprika] £1.50 gf/vga

Grilled Broccoli Black garlic aioli, chopped chilli, crushed smoked almonds £7 gf/vga

House Ale Battered Onion Rings Ranch dressing £7 vg/gfa

Grilled Flat Mushrooms Truffle and parmesan £7.50 vga/gf

Grilled Asparagus Lime and mint mayo £9.50 vg/gfa