

SPRING MENU

STARTERS

Honey & harissa lamb ribs, mint yoghurt, chilli, pomegranate £8.50 Smoked mackerel scotch egg, wild garlic tartare, watercress £8 Crab rarebit, heritage tomato, lemon & parley pesto, toasted sourdough £8.50 God Minster cheddar beignets, tomato & chilli jam, roast fig, rocket £7.50 Stratton carbona, wild garlic tagliatelle, confit leek, egg, parmesan £8

MAINS

Wild garlic & spinach tagliatelle, chargrilled courgette, heirloom tomato, rocket £18 280g Ribeye, pink peppercorn sauce, beef chip, herb salad £28 Lamb rump, potato hash, pea, broad bean & edamame fricassee, RWJ £24 Seared clay stream trout, squid ink risotto, heritage tomato, sea asparagus, lemon oil £20 Pan-roasted stone bass, clam, jersey royals & sapphire chowder £20 Jersey Royale, parmesan & spinach pie, anchovies béarnaise, sautéed salad £16

DESSERTS £7 EACH

BBQ roasted pineapple, coconut & lime sorbet, Thai basil Salted caramel tart, malt ice cream Chocolate brownie, salted caramel, honeycomb ice cream Rhubarb & custard baked Alaska, pistachio Selection of Maynard's ice cream and sorbet V = Vegetarian I GF = Gluten Free I VG = Vegan I PB = Plant Based I GFOA Gluten Free Option Available. If You Have Any Allergies or Require Information on Ingredients Used in Our Dishes, Please Ask A Member of Staff. Stratton House Hotel, London Road, Biggleswade SG18 8ED I Tel.: 01767 312 442 I sales@strattonhouse-hotel.co.uk