

## SPRING SUMMER MENU

Welcome to The Shakespeare Restaurant before you take a look at our brand new spring summer menu let me take you through how this menu and our team came together. The head chef Mark Caruana has carefully selected all the dishes on the menu, with passion, time and care. Mark and his team pride themselves in quality and well thought dishes, with one of our chefs winning the QHotels competition with the dish she created which is on every QHotels menu across the group

The team are also very flexible with dietaries, special requests and catering to the individual so if you have something you'd prefer or a request, or maybe just need a recommendation then please speak to your server who will be more than happy to help.

From myself and the whole team we truly hope you have a lovely experience here with us at The Stratford Manor.


## SHARING BOARD

**Crisp bread & Crudités** : Flat bread, Grissini, mixed crudités, Red pepper houmous, Tzatziki & olives. **£9.50**


**Chilli con carne**, fried tortillas: salsa, sour cream, guacamole **£12.50**

**Smoked & pulled meat board**: Smoked chicken with honey & thyme, pulled 'sticky & sweet' pork, smoked ham & pears, pulled chilli beef **£15.50**

Guests who are dining on an inclusive package have an allocation of £28 to spend on food.  
Any amount above the £28 allocation will be incurred as a charge.

 *Healthy & nutritional options*

## STARTERS


<b>Smoked salmon and mackerel roulade,</b> farmer bread, lemon crème fraîche	<b>£7.50</b>
<b>Gazpacho,</b> ciabatta croute (v)	<b>£5.50</b>
<b>Goat's cheese &amp; dill cream,</b> beetroot Carpaccio, charred baby gem lettuce (v) Sour dough shards	<b>£7.00</b>
<b>Market soup of the day (v)</b>	<b>£5.50</b>
<b>Thai fish cake,</b> sweet chilli sauce	<b>£7.50</b>
<b>Pressed ham terrine,</b> piccalilli puree, red chicory & rye bread	<b>£7.00</b>
<b>Trout, asparagus &amp; endive salad</b>  Shallot & cider vinegar dressing	<b>£7.00 / £13</b>
<b>Fresh pea risotto (v)</b> Pea shoots, poached hens egg & cheese tuilles	<b>£6.50 / £12</b>

## Q GRILL

*All of our steaks have been carefully selected from Heritage British herds, and are aged for 28 days.*

<b>227g Rib-eye steak</b>	<b>£24.00</b>
<b>150g Minute sirloin steak &amp; frites</b>	<b>£16.00</b>
<b>567g Dingley Dell pork T-bone</b> with glazed apple	<b>£21.00</b>
<b>½ Roast chicken,</b> chilli, lemon, coriander & honey glaze	<b>£15.00</b>
<i>Served with baked Portobello mushrooms, garlic &amp; herb roasted tomato, steak chips, Béarnaise sauce, black pepper sauce.</i>	
<b>QBurger</b> served with smoked bacon, crispy fried onions, mature Cheddar cheese, brioche bun, green tomato relish & fries	<b>£15.50</b>


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## MAINS

### QHotels Chefs' Competition Winning Dish

**Grilled Mackerel fillets**, smoked paprika courgette, parmentier potatoes,  
White bean puree, rocket & samphire salad **£17.00**  
*"Inspired by seasonality & sustainability" by Chloe Gardner, Chef, Stratford Manor Hotel*


**Fish pie with spinach and leeks, cauliflower and celeriac gratin**  **£16.00**  
Smoked haddock, salmon, prawns and mussels in a light crème fraîche sauce

**6 hour cooked Shoulder of spring lamb** **£17.00**

**Breast of chicken filled with chorizo mousse**, **£15.50**  
wilted spinach, spring onion, orzo pasta

**Goat's cheese potato cakes**, artichoke, roasted pepper & sun blushed tomato salad (v)

**Fillet of duck** served medium, Pak Choi, steamed rice **£17.50**

**Fillet of sea bass**, edamame bean, green bean & shallot salad, ratatouille dressing  **£16.50**


**Bell pepper, red onion & cherry tomato, tabbouleh salad (v)**  
With grilled halloumi **£14.50**

With chicken breast **£17.50**


## SIDES **£3.50**

Steak chips	Green beans & edamame beans with chilli & ginger
Baby gem wedge Caesar	Roasted peppers, red onions & courgettes
Sea salt baked new potatoes	Mixed leaf salad, house dressing
Buttered creamed potatoes	
Sweet potato fries <b>£4.00</b>	Grilled halloumi <b>£4.00</b>

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## DESSERTS

<b>White chocolate baked cheesecake</b> , raspberries and berry sauce	<b>£7.00</b>
<b>Vanilla crème brulee</b> , Viennese biscuits	<b>£6.50</b>
<b>Warm Pecan tart</b> , frozen yogurt ice cream	<b>£7.00</b>
<b>Iced Disaronno, almond, candied fruit parfait</b> , tuille biscuit	<b>£6.50</b>
<b>Rhubarb Eton Mess</b> 	<b>£7.00</b>
Vanilla roasted rhubarb, meringue, low fat ricotta, agave nectar, amaretti biscuits	
<b>Beetroot brownie</b> , Clotted cream	<b>£7.00</b>
<b>Selection of local cheeses</b> with spiced pear chutney & savoury biscuits	<b>£8.50</b>

## COFFEE MADE YOUR WAY

ALL COFFEES £4.00

### **The Milk**

Semi-Skimmed  
Whole  
Soya

### **The Base**

Americano  
Latte  
Cappuccino  
Mocha  
Hot chocolate

**The Top (one from each box on us)**

### **Sprinkles**

dark chocolate, cinnamon, white  
chocolate, hundreds & thousands, nut  
crunch, cookie crumble or coconut.

Whipped cream & Marshmallows  
Flake  
Shortbread  
Amoretti crumb  
White mints

**The Taste (+£1.00)**


### **Syrups**

Almond / Cinnamon / Caramel / Vanilla / Hazelnut

**The Kick (+£3.00)**

Jameson's / Amaretto / Cointreau / Tia Maria / Dark Rum / Baileys

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