



Welcome to Stretton & The Jackson Stops

All our food is freshly cooked to order, if ordering main course only please allow 20-25 minutes

Thanks for your patience, Rob

Appetisers

Duo of seasonal melon, Pimms jelly, clementine sorbet, strawberry coulis, fresh mint	£6.25
Chef's freshly prepared soup of the day, baked croutons & salsa Verdi	£6.25
Chicken & duck liver parfait, cranberry & red onion marmalade, granary toast	£6.45
Twice baked Rutland Red (Leicester) cheese soufflé, honeyed walnut & apple salad, picalilli	£6.45
Tian of prawn & crayfish, lemon & dill mayonnaise, endive salad	£6.95
Buttered local asparagus, Parma ham, local farm poached egg, hollandaise, Rutland rapeseed oil	£6.95
Simply smoked salmon, deep fried capers, avocado & horseradish mousse	£6.45
Norfolk lobster (when available), Jersey Royals, pea purée, lobster bisque peashoot salad	£7.95

Main Courses

Pan fried fillet of sea bass, leek, pak choi, dill & sweet potato risotto, tiger prawns	£14.95
Conchiglioni pasta, chicken, chorizo, spinach, roast red pepper & mussels, tomato fondue	£13.50
Roast rump of lamb, crushed minted new potatoes, spinach, asparagus, olives, Merlot jus	£16.95
Steak, ale & shallot pie with flaky pastry, local new potatoes, medley of roast root vegetables	£14.50
Kiln roast Peterhead salmon & crayfish salad, honey & mustard dressing, new potatoes	£12.95
Pan fried chicken supreme, Stilton fondue, bacon crackling, fondant potato, red wine jus	£13.50
Home recipe lamb curry, cumin & fennel pilau rice, poppadom, mango chutney	£12.95
Handmade vegetarian specials of the day, choice of 2, please ask!	£13.50
Beer battered Grimsby haddock, our own chips, creamed peas	£13.50
Pan fried chicken Caesar salad, croutons, bacon, new potatoes, Parmesan & native anchovy salad	£13.50
21 day matured Sirloin steak – 8/9 oz garni – vine tomato, mushrooms, shallots, hand cut chips	£20.95

Sides – dressed salad **£2.95** potato of the day **£3.45** vegetable selection **£3.45**

Hand cut chips **£3.45** extra bread basket **£1.75**

Choice of sauces, chef's peppercorn sauce, Shiraz jus, Stilton fondue



Desserts - all £6.45

Crème brûlée, mini summer pudding
Trio of chocolate; warmed brownie, white chocolate panna cotta, honeycomb ice cream
Sticky toffee pudding, fudge pieces, salted caramel ice cream, butterscotch sauce
Plum, rhubarb & gooseberry panna cotta, ginger crumb, honey ice cream
Torchéd homemade Pavlova, local Manton strawberries, (as available) strawberry ice cream
Vanilla ice cream sundae, Disorrano caramel, amaretto crumb, roast almonds
Raspberry & white chocolate cheesecake, raspberry ripple ice cream
Poached Rocha pear, blueberry & Southern Comfort compote, blackcurrant sorbet
Slate of fine cheeses, chutney, biscuits celery and grapes

Larger cheese slate £7.45

Affogato £ 4.25

A scoop of our vanilla ice cream, topped with a fresh Illy espresso, biscotti

Full range of Illy barrista coffees, fine Twinings tea, liqueurs,
liqueur coffees and dessert wines available, please ask\

We have allergen information available, if you have any dietary requirements please ask a member of staff, we are happy to help! We don't label individual dishes as we can often modify them to suit specific needs.

Thanks for your custom – The Jackson Stops team.