



# FOOD

Our food & drink is **local** and **organic**, where possible



## SIDES

PORTION OF FRIES [VG]	3
CHEESY FRIES [V]	4.75
TRUFFLE FRIES [V]	4.85
fries seasoned with mushroom salt, parsley & black truffle oil	
HUMMUS & PESTO [VG]	5.5
hummus topped with wild garlic pesto, grilled sourdough focaccia & mixed leaves	
SMOKY BEETROOT HUMMUS [VGO]	6.5
beetroot hummus topped with crumbled feta and pine nuts, grilled sourdough focaccia & mixed leaves	
BABA GANOIJ [VGO]	5.5
dip of roasted aubergine, red pepper, tomato & mint served with sourdough focaccia and mixed leaves	
MIXED OLIVES [PITTED] [VG]	5.4
MIXED LEAF SALAD [VG]	4.5

## SEASONAL DISHES

### SMALL PLATES

BRUSCHETTA	8.5
smoky beetroot hummus, roasted seasonal veg, harissa, crumbled feta on toasted sourdough served with salad	
PULLED SHAWARMA [VG]	10.5
spiced king oyster mushrooms on hummus, with pickles, garlic sauce & toasted wraps	
*MAKE IT A SHARER +5.5	
DEEP FRIED NEW POTATOES [VG]	6.5
with fresh herbs, garlic and crushed chilli	
ROASTED PURPLE SPROUTING BROCCOLI AND BEETROOT [V]	8.5
whipped lemon feta and sesame chilli crisp	

### LARGE PLATES

LAMB TAGINE	16
served with a fresh mint grain salad	
MARINATED TOFU [VG]	9.5
served with purple sprouting broccoli, rainbow slaw, pickled veg, rice and tahini dressing	
CHARGRILLED LEMONGRASS & HARISSA CHICKEN SKEWERS	12.50
marinated chicken skewers with a fresh rainbow salad & toasted wraps	

## BURGERS

BREWERY BURGER	14.5
local Frocester Fayre beef patty, Udderly Budderly cheese ale onions, chipotle & Hop Drop ketchup, lettuce, tomato & pickle served in a Hobbs House bun with a salad garnish, fries & slaw	
TOFU BURGER [VG]	15
marinated tofu, lemongrass and harissa chilli sauce, rainbow slaw & garlic mayo served in a Hobbs House bun with a salad garnish & fries	
PULLED OYSTER MUSHROOM BURGER [VG]	13.5
spiced oyster mushrooms, pickles, lettuce, tahini sauce, coriander drizzle served in a Hobbs House bun with salad garnish & fries	
HALLOUMI BURGER [V]	14
grilled halloumi, rocket, wild garlic pesto & red pepper chutney served in a Hobbs House bun with a salad garnish, fries & slaw	
NAKED BURGER PRICED AS ABOVE	
your choice of a burger and fries with a simple mixed leaf salad instead of the bun	



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## SUGGESTED ADDITIONS:

BACON	2.5	WHIPPED LEMON FETA	4
FRIED EGG	1.3	GOATS CHEESE	2.5
GRILLED HALLOUMI	4.5	AVOCADO	2
CHICKEN SKEWERS X2	6	DOUBLE UP ON BURGER PATTIES	4.5
TRUFFLE MAYO	2	GARLIC MAYO	1.5
SIRACHA MAYO	2		

[V] Vegetarian | [VG] Vegan | [VO] Vegetarian option | [VGO] Vegan option

If you have any dietary or allergen requirements please let us know when placing your order.

PLEASE ORDER AT THE BAR





# FOOD

## KIDS

<b>MAC &amp; CHEESE [V]</b>	4.95
rich macaroni cheese topped with breadcrumbs & served with peas	
<b>SAUSAGES, FRIES &amp; PEAS [VGO]</b>	5.5
local butcher's cumberland chipolatas served with fries & peas	
<b>KID'S BURGER [VGO]</b>	8.5
local Frocester Fayre beef patty served in a Hobbs House brioche bun, with slaw and fries	
<b>PESTO PASTA [V]</b>	4.95
macaroni with our own made pesto, topped with cheddar cheese	
<b>SUGGESTED ADDITIONS</b>	
add fries	1.5
add egg	1.3
add bacon	2.5
add cheese	1.2

# BRUNCH MENU

SERVED TILL 3PM



## EVENINGS AT STROUD BREWERY

**Kitchen Popup**  
Every Tuesday night

**Round the World Wednesday**  
Coming this June

**Quiz Night & Pizza**  
Last Tuesday of every month



**MALTY STORY  
HERE**

## PIZZA SERVICE TIMES

Thursday & Friday from 4pm  
Saturday & Sunday from 12pm



## DESSERTS

<b>EASY PEASY CITRUS TART</b>	6.5
citrus tart made with our own organic session ale	
<b>SEASONAL FRUIT CRUMBLE [VG]</b>	6.85
<b>YOKE HOUSE ICE CREAM</b>	3.5
seasonal fruit compote with a granola topping	

## FOOD SERVICE TIMES

**MONDAY - WEDNESDAY**  
10-3PM | 5-9PM

**THURSDAY & FRIDAY**  
10-3PM | 4-9PM

**SATURDAY & SUNDAY**  
10AM-3PM | 4PM-9PM

**ASK AT THE BAR  
FOR TODAY'S SOUP**

[V] Vegetarian | [VG] Vegan | [VO] Vegetarian option | [VGO] Vegan option

We pride ourselves on producing menu items on site & from scratch where possible. Because of this, items are produced in a kitchen where allergens are present.