

OCTOBER 2026



THE STROUD

HOTEL KITCHEN BAR

PASTRY MENU

Chocolate Crèmeux V £12.95

Silky chocolate crèmeux with salted caramel, brown butter crumb, cocoa nib praline, mascarpone ice cream and candied cocoa nibs.

Red Wine Poached Pear VGA/GF £12.95

Poached pear with vanilla mascarpone cream, toasted walnuts and red wine syrup.

Lemon & Yuzu Basque Cheesecake V/GFA £12.95

Blackberry compote, lemon sorbet, brown butter crumble, raspberry gin syrup.

Sticky Toffee Pudding

Classic sticky toffee pudding with warm toffee sauce and vanilla ice cream

Ice Cream and Sorbet £2.5 per scoop

VGA Ice cream: Mint Choc Chip, Strawberry, Vanilla, Banana Split |

Sorbet: Mango, Lemon, Chocolate, Raspberry

Americano £3.50 | Latte £3.80 | Flat White £3.80 | Espresso £3.50 |

Macchiato £3.50 | Cappucino £3.80 | Cortado £3.50 | English

Breakfast | £3.50 | Earl Grey £3.25 | Mint £3.25 | Chamomile £3.25 |

Red Berry £3.25 | Lemongrass £3.25 | Green Tea £3.25

Fancy something a little stronger?

Espresso Martini £13

Negroni £13

Old Fashioned £12

Limoncello £5

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.