



Starters

Caesar Salad 10

Romaine, Gunn's Hill 5 Brother's Cheese, Double Smoked Bacon Lardon, House Made Focaccia Crouton, House Made Dressing

Creamy Tomato Bisque 9

Made in House Daily. Served with Focaccia Croutons, Balsamic Glaze

Poutine 10

Yukon Gold Fries, Local Curds, Slow Roasted Chicken Gravy

Sweet Potato Fries & Aioli 8

With Maldon Sea Salt, Peppercorn Aioli

Entrees

Braised Beef Short Rib 36

Dijon Au Jus, Champ Potato, Cippolini Onions, Market Vegetable

Ricotta Gnudi 24

Ricotta Cheese Dumplings, Slow Roasted Cherry Tomato Ragu, Parmesan Cheese, Grilled Focaccia Garlic Bread

Grilled Salmon 29

Red Beet Citrus Vinaigrette, Golden Beet Clementine Salad, Caramelized Onion Croquette, Market Vegetable

Haddock and Chips

1 piece 16 / 2 piece 21

Beer Tempura Battered Haddock, Red Cabbage Apple Slaw, Yukon Gold Fries, House Made Tartar Sauce

Burgers and Sandwiches

Stratford's Famous Smash Burger 16

Double Decker Beef Burger, Cheddar Cheese, Garden Chive Aioli, Lettuce, Tomato. Served with Yukon Gold Fries
Add Bacon 2

Chicken and Brie Sandwich 18

Herb Marinated Grilled Chicken Breast, Local Brie, Red Onion Marmalade, Garden Chive Aioli, Shredded Lettuce, Butter Toasted Bun

Dessert

The Parlour Inn's Famous Pavlova 12

Served With Lemon Crème Anglaise, Raspberry Coulis, Whipped Cream, Toasted Almonds

Available 1130am – 730pm

Monday – Sunday

Available for Room Service or Takeout Until Indoor Dining Resumes