

# STOKE HOUSE

Modern British Grill House and Bar with Wines & Cocktails | Serving Food All Day

## SNACKS

Bread & butter  
3.75

Nocellara olives  
3.75

## SMALL PLATES

Pumpkin & spinach soup,  
creme fraiche, bread  
6.5

Duck rillettes  
apricot &  
apple chutney, toast  
9

Stoke House wings  
BBQ sauce  
& peanut sambal  
7.5

Burrata with  
tomato salad  
extra virgin olive oil  
basil & bread  
10.5

Grilled chorizo  
roasted tomatoes  
& potatoes  
8

Charcuterie board  
finocchiona,  
spianata picante,  
coppa capocollo,  
gherkins & bread  
13/26

Salmon rillettes  
pickled fennel &  
sour cream  
8

Leek, goat's cheese,  
mushroom &  
squash tart,  
pea shoot salad  
8.5

## LUNCH - MONDAY TO SATURDAY 12 NOON TO 6PM

### PIES

*All pies come with a side of seasonal greens*

Cottage pie 12.5

Chicken & bacon 12.5

Butternut squash & mushroom pie 12.5

### SANDWICHES

Chicken & chorizo sandwich  
with rocket salad & lime basil mayonnaise 11

Steak sandwich  
flat iron, lettuce, tomato, caramelised red onion 13

Special vegetarian sandwich 11

### SALADS

Rainbow cobb salad 13  
avocado, egg, tomato, crispy bacon,  
blue cheese & mixed leaves  
add chicken or salmon +4

Roasted beetroot salad 11

Feta, tomato, cucumber  
red onion & olive salad 6

Stoke spicy slaw 5

Mixed leaf salad 4

# STOKE HOUSE

The Stoke House specialises in premium cuts sourced from from master butchers Phillip Warren and HG Walter. Provenance is key – we only select cuts from the most delicious breeds. All our meat is cooked in our smoked or grilled on site, using a blend of English woods to bring about the uniquely delicious flavours.

## FROM THE GRILL

Chateaubriand (650g)	70
Fillet steak (250g)	37
Ribeye steak (225g)	28
Flat Iron steak (300g)	23
Short ribs, pickled chilli onions	16
Grilled boneless chicken	10/16/25
Stoke House beef burger (plus cheese or bacon)	14.5
Pork chop with caramelised apple, hispi cabbage & roasted new potatoes	18.5
Roasted cauliflower steak Jerusalem artichoke puree, courgette & carrot tagliatelle	15

## MEAT FEAST

Flat iron steak, smoked short ribs, half grilled boneless chicken, & chorizo served with roasted new potatoes, green salad & 2 sauces  
24 per person (min 2 people)

## SAUCES

Salsa verde, chimichurri, chilli mayo	2
Bearnaise, peppercorn	3

## MAINS

Roasted cod crushed potatoes with a beurre blanc sauce & tenderstem broccoli	17.5
Lamb shank garlic mashed potatoes roasted parsnips, red wine & mint jus	19

## SIDES

Mac & cheese	7
Garlic & thyme roasted new potatoes	5
Seasonal greens	6
Hispi cabbage	5

## DESSERTS

Apple crumble & custard or vanilla ice cream	7
Sticky toffee pudding & ice cream	7
Madagascan vanilla & marscapone mousse Honeycomb, passion fruit sorbet	7
Ice creams & sorbets Dark chocolate, rum & raisin, vanilla, banana split, salted caramel, cornflake mango, raspberry, passion fruit	
2 scoops	4
3 scoops	6