

STOKE HOUSE

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

SUNDAY APERITIFS

Mimosa <i>Prosecco, orange juice</i>	9	Bellini <i>Ask for today's flavours</i>	9
Classic Bloody Mary <i>Finlandia, stoke spice mix</i>	9	Pink Gin Fizz <i>London dry gin, berry syrup, lime juice, tonic</i>	9.5

SNACKS

Bread & butter	3.75
Nocellara olives	3.75

SALADS

Rainbow cobb salad <i>avocado, egg, tomato, crispy bacon, blue cheese & mixed leaves add chicken or salmon +4</i>	13
Roasted beetroot salad	11
Feta, tomato, cucumber red onion & olive salad	6
Stoke spicy slaw	5
Mixed leaf salad	4

SMALL PLATES

Pumpkin & spinach soup <i>creme fraiche, bread</i>	6.5
Stoke House wings <i>BBQ sauce & peanut sambal</i>	7.5
Grilled chorizo <i>roasted tomatoes & potatoes</i>	8
Salmon rillettes <i>pickled fennel & sour cream</i>	8
Leek, goat's cheese, <i>mushroom & squash tart, pea shoot salad</i>	8.5
Duck rillettes <i>apricot & apple chutney, toast</i>	9
Burrata with tomato salad, <i>extra virgin olive oil, basil & bread</i>	10.5
Charcuterie board <i>finocchiona, spianata picante, coppa capocollo, gherkins & bread</i>	13/26

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.

SUNDAY ROAST

All our roasts are served with a Yorkshire pudding, roasted new potatoes, carrots, greens & lashings of proper gravy

Roast feast for 2 24 per person
Sirloin beef, leg of lamb,
chicken & pork,
served with all the trimmings

Dexter beef - 28 day dry aged 20
wood roasted sirloin

Roasted leg of lamb 18

Smoked Norfolk chicken quarter 12 / half 16

Slow roasted old spot loin of pork 16

Cauliflower steak 15

KIDS ROAST 9.5

1/4 roasted chicken
with all the trimmings & fruit juice

DESSERTS

Apple crumble & custard or vanilla ice cream 7

Sticky toffee pudding & ice cream 7

Madagascan vanilla & marscapone mousse 7
honeycomb, passion fruit sorbet

SUNDAY STEAKS

All steaks are served with roasted new potatoes & green salad, or with Sunday trimmings +4.5

Fillet steak 250g 37
32 days dry-aged

Flat iron steak 300g 23
32 day dry-aged

Rib eye 225g 28
32 day dry-aged

SAUCES

Salsa verde, chimmichurri, chilli mayo 2

Bearnaise, peppercorn 3

FISH

Roasted cod 17.5
crushed potatoes with a beurre blanc sauce
& tenderstem broccoli

HOT SIDES

Mac & cheese 7

Garlic & thyme roasted new potatoes 5

Seasonal greens 6

Hispi cabbage 5
Extra Yorkshire +2, Extra gravy +2.5

Ice creams & sorbets 2 scoops - 4

Dark chocolate, rum & raisin, vanilla, 3 scoops - 6
banana split, salted caramel,
cornflake mango, raspberry, passion fruit

If you have any allergies or dietary requirements, please speak to a member of staff