

## BAR FOOD

Bread & butter	3.75
Nocellara olives	3.75
Baked camembert garlic & rosemary, bread	10.5
Stoke House wings BBQ sauce & peanut sambal	7.5
Grilled chorizo roasted tomatoes & potatoes	8
Sweetcorn & courgette fritters	7
Charcuterie board finocchiona, spianata picante, coppa capocollo, gherkins & bread	13/26

Please let our staff know if you have any allergies

## ALCOHOL FREE COCKTAILS

<b>Passionata</b>	
Strawberry, passion fruit, lemon & apple juice	4.5
<b>Vegan Colada</b>	
Pineapple juice, lime juice, coconut cream	4.5
<b>Iced tea</b>	
	4

## SOFT DRINKS

Still or sparkling water	3.5
Pineapple, orange, apple, cranberry juice	3.5
Coke, Diet Coke, lemonade	3

## COFFEE & TEA

Espresso, double espresso	2.5
Cappuccino, latte, flat white, macchiato	3
English breakfast, Earl Grey, peppermint tea	3

## FIZZ

	125ml	bottle
Prosecco Extra Dry Biologico Valdobbiadene	8.25	41
Billecart – Salmon, Brut Reserve Champagne	13.25	71
Billecart – Salmon, Rose Reserve Champagne		80

## ROSE

	175ml	250ml	bottle
2020 Remole Frescobaldi	7.75	10.25	30
2020 Chateau de l'Aumerade Cotes de Provence	8.75	11.25	33

## WHITE WINE

	175ml	250ml	bottle
2019 Echeverria Sauvignon Blanc	7.25	9.25	27
2018 Viña Edmara, Viognier	8.25	10.25	29
2020 Gérard Bertrand, Terroir, Picpoul de Pinet	10.25	13.25	37
2020 Gavi de Gavi, Fosilli	10.25	13.75	40
2019 Domaine Botti, Saint Véran	11.25	14.25	41
2019 Saint Clair, Sauvignon Blanc			42
2019 Domaine Rene Monnier, Chardonnay			60

## RED WINE

	175ml	250ml	bottle
2020 Stoke House Red	7.25	9.25	27
2020 Doña Paula, Malbec	8.25	10.25	29
2017 Ondarre, Rioja Reserva	10.25	13.25	37
2019 Primitivo di Manduria, San Marzano			40
2018 Lake Breeze, Bull Ant Cabernet Merlot	11.25	14.25	41
2020 Tuatara Bay, Pinot Noir			42
2018 Larry Cherubino, Shiraz			46
2017 Castello Vichiomaggio, Chianti Reserva			50
2016 Chateau Boutisse, Grand Cru St Emillion			55
2016 Domaine de la Solitude, Chateauneuf du Pape			70

All vintages are subject to change based on availability  
125 ml wines available on request.

## HAPPY HOUR

**Buy 2 of the same cocktails for £14  
every day 12-7pm**

### **Rhubarb Fizz**

Tanqueray, rhubarb syrup, grapefruit juice,  
lemon juice, soda  
9.5

### **Last of the Summer Wine**

Tanqueray, Bull Ant red wine, lemon juice  
9.5

### **Club Tropicana**

Bacardi Carta Oro, lychee liqueur, coconut syrup,  
pineapple juice, lime juice  
9.5

### **Raspberry Collins**

Finlandia, raspberries, lemon juice, soda  
9.5

### **Aperol Spritz**

Aperol, prosecco, soda water  
9.5

### **Tanqueray Gin & Tonic**

8.5

## SPIRITS

House spirit & mixer  
from 8.5

Premium spirit & mixer  
from 9.5

## BEER & CIDER

Stoke House Lager (Pint)  
6.00

Stoke House Pale Ale (Pint)  
6.50

Brewdog - Punk IPA (330 ml)  
5.75

Savanna Cider - (330 ml)  
5.75

Sol (330 ml)  
5.25 (4) 19 (6) 24.50 (12) 46.50

Brewdog - Nanny State (0.5% AB)  
4.5

## HOUSE COCKTAILS

### **Cloud 9**

Ketel One Citron, melon liqueur, peach juice,  
lemon juice, candy floss  
9.5

### **Green Goddess**

Hendricks, Lillet Blanc, Italicus, Rosollo de bergamotto,  
honey, cucumber, black pepper  
11

### **Classic Margarita**

Batanga, triple sec, lemon juice  
9.5

### **Coco**

Dark rum, coconut cream, mango & passionfruit puree,  
lemon, almond syrup  
9.5

### **Buckingham Palace**

Tanqueray, creme de cassis, lemon, elderflower cordial,  
prosecco / champagne  
9.5/12

### **Sidecar**

Courvoisier VSOP, triple sec, lemon juice  
10

### **Porn Star Martini**

Vanilla vodka, passion fruit liqueur,  
passion fruit, prosecco shot  
10

### **Old Fashioned Makers 46**

Makers 46 whisky, angoustura & orange bitters  
12

### **Smoked Negroni**

Laphroaig 10, Tanqueray Ten, Antica Formula, Campari  
12

### **Long Island Iced Tea**

Tanqueray, Bacardi Carta Blanca, Batanga Blanco,  
Finlandia, triple sec, lime, coke  
10

### **Espresso Martini**

Finlandia vodka, Kahlua, espresso  
9.5

### **Classic Cocktails from 9.5**