

# STOKE HOUSE

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

## SNACKS

Bread & butter  
4.00

Nocellara olives  
4.00

Mixed Nuts  
3.5

## SMALL PLATES

Baked camembert  
garlic & rosemary,  
bread  
11.5

Asparagus spears,  
poached egg &  
hollandaise  
10.5

Asparagus &  
spinach soup,  
spiced sour cream,  
bread  
7.5

Broccoli, feta  
garden pea & red pepper  
tart, pea shoots  
9.5

Stoke House wings  
Buffalo sauce, blue  
cheese dip  
8.5

Pork pate & toast  
pickled red cabbage  
9

Grilled chorizo  
roasted tomatoes  
& potatoes  
9

Burrata with  
tomato salad  
extra virgin olive oil  
basil & bread  
12

Salmon rillettes  
pickled fennel &  
sour cream  
9

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

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

### PIES

*All pies come with a side of seasonal greens*

Cottage pie 13.5

Chicken & bacon 13.5

Butternut squash & mushroom pie 13.5

### SANDWICHES

Chicken & chorizo sandwich  
with rocket salad & lime basil mayonnaise 12

Steak sandwich  
flat iron, lettuce, tomato, caramelised red onion 14

Special vegetarian sandwich 12

### SALADS

Rainbow cobb salad 14  
avocado, egg, tomato, crispy bacon,  
blue cheese & mixed leaves  
add chicken or salmon +4

Tabbouleh 12  
bulghur wheat, vine tomatoes, parsley, coriander,  
mint, little gem, cucumber, lemon juice dressing

Feta, tomato, cucumber  
red onion & olive salad 7

Stoke spicy slaw 6

Mixed leaf salad 5

12.5% service charge included in the bill

# 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)	75
Fillet steak (250g)	37
Ribeye steak (225g)	28
Flat Iron steak (300g)	23
Short ribs, pickled chilli onions	20
Grilled boneless chicken	12/18/25
Stoke House beef burger (plus cheese or bacon)	15.5
Roasted Pork Belly crushed new potatoes, hispi cabbage	16
Roasted cauliflower steak Jerusalem artichoke puree, courgette & carrot tagliatelle	16.5

## MEAT FEAST

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

## SAUCES

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

## MAINS

Roasted sea bream <i>braised little gem, peas, cream &amp; tenderstem broccoli</i>	18
Lamb rack <i>garlic &amp; spring onion mashed potatoes buttered steamed spinach</i>	23

## SIDES

Mac & cheese	8
Garlic & thyme roasted new potatoes	6
Seasonal greens	7
Hispi cabbage	6

## DESSERTS

Apple crumble & custard or vanilla ice cream	8
Sticky toffee pudding & ice cream	8
Madagascan vanilla & marscapone mousse Honeycomb, passion fruit sorbet	6
Ice creams & sorbets <i>Coconut chocolate chip, honeycomb, pistachio, salted caramel, vanilla, chocolate blackcurrant, rhubarb, passion fruit sorbets</i>	
2 scoops	5
3 scoops	7