

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

SMALL PLATES

Baked camembert <i>garlic & rosemary, bread</i>	11.5
Asparagus & spinach soup <i>spiced sour cream, bread</i>	7.5
Burrata with tomato salad, <i>extra virgin olive oil, basil & bread</i>	12
Asparagus spears, poached egg & hollandaise	10.5
Stoke House wings <i>Buffalo sauce, blue cheese dip</i>	8.5
Grilled chorizo <i>roasted tomatoes & potatoes</i>	9
Salmon rillettes <i>pickled fennel & sour cream</i>	9
Broccoli, feta, garden pea, & red pepper tart <i>pea shoots</i>	9.5
Pork pate & toast <i>pickled red cabbage</i>	9
Charcuterie board <i>finocchiona, spianata picante, coppa capocollo, gherkins & bread</i>	13/26

SNACKS

Bread & butter	4
Nocellara olives	4
Mixed nuts	3.5

SALADS

Rainbow cobb salad <i>avocado, egg, tomato, crispy bacon, blue cheese & mixed leaves add chicken or salmon +4</i>	14
Tabbouleh <i>bulgur wheat, vine tomatoes, parsely, coriander, mint, little gem, cucumber, lemon juice dressing</i>	14
Feta, tomato, cucumber <i>red onion & olive salad</i>	7
Stoke spicy slaw	6
Mixed leaf salad	5

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 30 per person
Sirloin beef, leg of lamb,
chicken & pork,
served with all the trimmings

Dexter beef - 28 day dry aged 25
wood roasted sirloin

Roasted leg of lamb 22

Smoked Norfolk chicken quarter 16 / half 20

Slow roasted old spot loin of pork 18

Cauliflower steak 16.5

KIDS ROAST 10

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

DESSERTS

Apple crumble & custard or vanilla ice cream 8

Sticky toffee pudding & ice cream 8

Madagascan vanilla & marscapone mousse 8
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, chimichurri, chilli mayo 3

Bearnaise, peppercorn 3

FISH

Roasted sea bream 18
braised little gem, peas & cream sauce
& tenderstem broccoli

HOT SIDES

Cauliflower cheese 6

Garlic & thyme roasted new potatoes 6

Seasonal greens 7

Hispi cabbage 6

Mac & cheese 8

Extra Yorkshire +2 Extra Gravy +2.5

Ice creams & sorbets

Coconut chocolate chip, honeycomb, pistachio,
salted caramel, vanilla, chocolate
blackcurrant, rhubarb, passion fruit sorbets

2 scoops 5

3 scoops 7

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