

STOKE HOUSE

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

SNACKS

Bread & butter
4

Nocellara olives
4

SMALL PLATES

Heritage tomato soup
Berkswell croutons
7.5

New season pea tartlet
*goat's cheese, pea
shoots, pickled shallots*
9.5

Hot smoked salmon
*trout caviar, creme
fraiche, wild fennel leaf*
10.5

Grilled chorizo
*roasted tomatoes
& potatoes*
9.5

Baked camembert
*garlic & rosemary
bread*
12

Smoked almonds &
cashews
3.5

Burrata with heirloom
tomatoes, smoked
tomato salt & basil
*extra virgin olive oil
& bread*
13

Smoked chicken wings
*black treacle & beer
glaze, home made mayo*
8.5

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 14

Chicken & bacon pie 14

Butternut squash & mushroom pie 14

SANDWICHES

Chicken & chorizo sandwich
with rocket salad & lime basil mayonnaise 14

Steak sandwich
flat iron, lettuce, tomato, caramelised red onion 16

Special vegetarian sandwich 12

SALADS

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

Tabbouleh 14
*bulghur wheat, vine tomatoes, parsley, coriander,
mint, little gem, cucumber, lemon juice dressing*

Feta, tomato, cucumber
red onion & olive salad 7

Stoke House spicy slaw 6

Green salad with herbs, mustard vinaigrette 6

12.5% service charge included in the bill

STOKE HOUSE

The Stoke House specialises in premium cuts sourced from our master butchers Aubrey Allen.

Provenance is key – we only select cuts from the most delicious UK breeds, our beef is aged for 28 days.

Our meat is smoked or grilled on site, using a blend of English woods to bring about the uniquely delicious flavours.

FROM THE GRILL

all served with green side salad

Sirloin on the bone (625g)	75
Fillet steak (180g)	38
Ribeye steak (225g)	32
Flat Iron steak (225g)	24
Short ribs ginger & balsamic glaze, pickled onions	22
Stoke House Angus beef burger (plus cheese or bacon)	16.5
Stoke House smoked chicken home-made mayo, duck fat roasted new potatoes	qtr. 14.5 half 29

MEAT FEAST

Flat iron steak, glazed short ribs, half smoked chicken & chorizo served with duck fat potatoes, green herb salad & 2 sauces
30 per person (min 2 people)

SAUCES

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

MAINS

Roasted sea bream <i>braised little gem, peas, beurre blanc & tenderstem broccoli</i>	20
Cider apple & brown butter pork fillet <i>mustard leaf frills</i>	18
Beetroot & barley risotto <i>goat's cheese, pumpkin & sunflower seeds, sorrel</i>	15

SIDES

Mac & cheese	8
Duck fat roasted new potatoes	6
Hispi cabbage	7
Seasonal greens	7

DESSERTS

Apple crumble & custard or vanilla ice cream	8
Sticky toffee pudding & ice cream	8
Lemon posset <i>strawberries, pistachios, oats baked with honey</i>	8
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

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