

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

Heritage tomato soup <i>Berkswell croutons, bread</i>	7.5
Burrata with heirloom tomatoes, smoked tomato salt <i>extra virgin olive oil, basil & bread</i>	13
New season pea tartlet <i>goat's cheese, pea shoots, pickled shallots</i>	9.5
Hot smoked salmon, trout caviar, creme fraiche <i>wild fennel leaf</i>	10.5
Smoked chicken wings <i>Black treacle & beer glaze, home made mayo</i>	8.5
Grilled chorizo <i>roasted tomatoes & potatoes</i>	9.5
Charcuterie board <i>finocchiona, spianata picante, coppa capocollo, gherkins & bread</i>	13/26
Baked camembert <i>garlic & rosemary, bread</i>	12

SNACKS

Bread & butter	4
Nocellara olives	4
Smoked almonds & cashews	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
Green salad with herbs, mustard vinaigrette	5

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

SUNDAY ROAST

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

Roast feast for 2 32 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

Stoke House smoked chicken 20

Slow roasted old spot loin of pork 18

Cauliflower steak 16.5

KIDS ROAST 12

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

Lemon posset 8
strawberries, pistachios, oats baked with honey

SUNDAY STEAKS

All steaks are served with green salad, or with Sunday trimmings +4.5

Fillet steak 180g 38

28 days dry-aged

Rib eye 225g 32

28 days dry-aged

Flat iron steak 225g 24

28 days dry-aged

SAUCES

Salsa verde, chimichurri, chilli mayo 3

Bearnaise, peppercorn 3

FISH

Roasted sea bream 20

*braised little gem, peas, beurre blanc
& tenderstem broccoli*

HOT SIDES

Cauliflower cheese 6

Duck fat roasted new potatoes 6

Hispi cabbage 7

Seasonal greens 7

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