

STOKE HOUSE

BAR FOOD

Smoked almonds & cashews
3.5

Nocellara olives
4

Honey & mustard glazed cocktail sausages
6.5

Baked camembert
garlic & rosemary, bread
12

Smoked chicken wings
Black treacle & beer glaze
8.5

Grilled chorizo
roasted tomatoes & potatoes
9.5

Sweetcorn &
courgette fritters
8

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

Please let our staff know if you have any allergies

ALCOHOL FREE COCKTAILS

Passionata

Strawberry, passion fruit,
lemon & apple juice
5

Vegan Colada

Pineapple juice, lime juice,
coconut cream
5

Iced tea

4.5

SOFT DRINKS

Still or sparkling water
2.5

Pineapple, orange, apple, cranberry juice
4

Coke, Diet Coke, lemonade
3.5

COFFEE & TEA

Espresso, double espresso
3

Cappuccino, latte, flat white, macchiato
3.5

English breakfast, Earl Grey, peppermint tea
3.5

FIZZ

	125ml	bottle
Prosecco Extra Dry Biologico Valdobbiadene	8.25	41
Telmont Brut Champagne	17	85
Telmont Rose Champagne		95
Billecart Brut Rose		120

ROSE

	175ml	250ml	bottle
2021 The Pale, Provence	9.50	12.50	36
2021 Whispering Angel, Provence	13.75	18.50	55

WHITE WINE

	175ml	250ml	bottle
2022 Echeverria Sauvignon Blanc	7.50	9.50	28
2021 Viña Edmara, Viognier	8.25	10.25	29
2021 Gérard Bertrand, Terroir, Picpoul de Pinet	10.25	13.25	37
2021 Gavi de Gavi, Fosilli	10.25	13.75	40
2020 Domaine Botti, Saint Vêran	11.25	14.25	41
2021 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
2021 Doña Paula, Malbec	8.25	10.25	29
2018 Ondarre, Rioja Reserva	10.25	13.25	37
2020 Primitivo di Manduria, San Marzano			40
2018 Lake Breeze, Bull Ant Cabernet Merlot			45
2020 Tuatara Bay, Pinot Noir			42
2019 Larry Cherubino, Shiraz			46
2018 Castello Vichiomaggio, Chianti Reserva			50
2018 Chateau Boutisse, Grand Cru St Emillion			60
2019 Domaine de la Solitude, Chateauneuf du Pape			70

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

WINTER COCKTAILS

Let It Go

Bacardi Carta Oro, Blue Curacao, coconut syrup,
apple juice, lime juice, egg white, coconut
11

The Gingerbread Man

Baileys, cream, coconut syrup,
gingerbread syrup, nutmeg
11

Smoked Cherry

Mezcal Union, Cynar, cherry heering, angostura bitters
11

Perry Days

Belle de Brillet pear congac, Grey Goose orange,
lemon juice, pear
11

Spiced Colada

Bacardi Carta Oro, pineapple juice, pear, coconut cream,
coconut syrup, nutmeg
11

BEER & CIDER

Stoke House Lager (Pint)
7

Stoke House Pale Ale (Pint)
7.5

Brewdog - Punk IPA (330 ml)
6

Sol (330 ml)
6

Aspall Cider - (330 ml)
7

Rekordelig strawberry & lime cider - (500 ml)
8

LOW/NO ALC

Brewdog - Nanny State (0.5% AB)
5

Sassy cider (0% AB)
5

HOUSE COCKTAILS

The Tempest

El Jimador blanco, Sambuca, gingerbread syrup,
jalapeno, lemon juice, lime juice
11

Manzanita

El Jimador blanco, Manzana Verde, apple juice, lime juice
11

Winter Spritz

Aperol, Chambord, prosecco, ginger beer
11

Passoa Bramble

Stolichnaya Vanilla, Passoa, blackberry
lemon juice, apple juice
11

Pink Flamingo

Tanqueray, St. Germain, coconut cream,
grenadine, lime juice
11

Cloud 9

Ketel One Citron, melon liqueur, peach juice,
lemon juice, candy floss
11

Blood & Sand

Maker's Mark, Luxardo maraschino, Angostura bitters
11

Smoked Negroni

Laphroaig 10, Tanqueray Ten, Antica Formula, Campari
13

Porn Star Martini

Vanilla vodka, passion fruit liqueur,
passion fruit, prosecco shot
12

Long Island Iced Tea

Tanqueray, Bacardi Carta Blanca, Batanga Blanco,
Finlandia, triple sec, lime, coke
12

Espresso Martini

Finlandia vodka, Kahlua, espresso
12

Classic Cocktails from 11

SPIRITS

House spirit & mixer
from 10

Premium spirit & mixer
from 11