

# STOKE HOUSE

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

## SNACKS

Honey & mustard glazed  
cocktail sausages  
6.5

Smoked almonds &  
cashews  
3.5

Bread & butter  
4

Nocellara olives  
4

## SMALL PLATES

Winter garden soup  
*Courgettes, aubergines,  
peppers, puy lentils,  
pesto, parmesan, bread  
& butter*  
7.5

Roasted beetroot &  
pickled golden beetroot  
salad, goats cheese &  
honeyed walnuts  
9

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

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

Grilled chorizo  
roasted tomatoes  
& potatoes  
9.5

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

Baked camembert  
*garlic & rosemary  
bread*  
12

## 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

Caesar salad 12  
romaine, anchovies, egg, croutons, parmesan &  
Caesar dressing  
*add chicken or salmon +6 add avocado +4*

Tabbouleh side salad 7  
bulghur wheat, vine tomatoes, parsley, coriander,  
mint, little gem, cucumber, lemon juice dressing

Feta, tomato, cucumber 7  
red onion & olive side salad

Stoke House spicy slaw 6

Green side salad with herbs, mustard vinaigrette 6

12.5% service charge included in the bill

**25% OFF THE TOTAL BILL IN JANUARY**  
**MONDAY - WEDNESDAY WHEN DINING**  
**RIB EYE, FILLET & MEAT FEAST £5 SUPP**

# 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

Fillet steak (200g) (£5 supp with Jan sale)	43
Ribeye steak (255g) (£5 supp with Jan sale)	35
Flat Iron steak (225g)	24
Stoke House Angus beef burger (plus cheese or bacon)	16.5
Stoke House smoked chicken	qtr. 14.5 half 29
home-made mayo, duck fat roasted new potatoes	

## MEAT FEAST

Flat iron steak, pork chop, half smoked chicken & chorizo served with potatoes, green herb salad & 2 sauces

35 per person (min 2 people)  
(£5 supp with Jan sale)

## SAUCES

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

## MAINS

Roasted hake crushed new potatoes, caper beurre noisette, tenderstem broccoli	24
Middlewhite pork chop (300g) home-made apple sauce	22
Beetroot & barley risotto goat's cheese, pumpkin & sunflower seeds, sorrel	15

## SIDES

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

## DESSERTS

Apple pie & vanilla ice cream	8
Chocolate mousse honeycomb & orange	8
Pannacotta berry compote, shortbread crumble	8
Ice creams & sorbets Coconut chocolate chip, honeycomb, pistachio, salted caramel, vanilla, chocolate blackcurrant & rhubarb sorbets	
2 scoops	5
3 scoops	7

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