

# STOKE HOUSE

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

## SUNDAY APERITIFS

Mimosa <i>Prosecco, orange juice</i>	10	Bellini <i>Ask for today's flavours</i>	10
Classic Bloody Mary <i>Finlandia, stoke spice mix</i>	10	Pink Gin Fizz <i>London dry gin, berry syrup, lime juice, tonic</i>	10

## 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 &amp; 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 &amp; beer glaze, home made mayo</i>	8.5
Grilled chorizo <i>roasted tomatoes &amp; potatoes</i>	9.5
Charcuterie board <i>finocchiona, spianata picante, coppa capocollo, gherkins &amp; bread</i>	13/26
Baked camembert <i>garlic &amp; 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 &amp; 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 &amp; 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, roast potatoes, spiced red cabbage, carrots, greens & lashings of proper gravy

Roast feast for 2 32 per person  
*Rump of beef, leg of lamb,  
chicken & pork,  
served with all the trimmings*

Dexter beef - 28 day dry aged 25  
*wood roasted rump*

Roasted leg of lamb 25

Stoke House smoked chicken 20

Slow roasted loin of pork 20

Cauliflower steak 16.5

**KIDS ROAST** 12

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

## DESSERTS

Apple pie & ice cream 8

Chocolate mousse, honeycomb & orange 8

Pannacotta 8

*berry compote, shortbread crumble*

## SUNDAY STEAKS

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

Fillet steak 200g 43  
*28 days dry-aged*

Rib eye 255g 35  
*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 hake 24  
*crushed new potatoes, caper beurre noisette,  
tenderstem broccoli*

## HOT SIDES

Cauliflower cheese 6

Roast potatoes 6

Spiced red 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 sorbets*

2 scoops 5

3 scoops 7

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