

# 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	Garlic & herb marinated olives 4

## SMALL PLATES

Winter root & fennel soup, bread & butter 7.5	Burrata winter salad aubergine & almond pesto, butternut squash, plum tomatoes, rocket 13.5
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	15
Chicken & bacon pie	15
Butternut squash & mushroom pie	15

### 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 romaine, anchovies, egg, croutons, parmesan & Caesar dressing add chicken or salmon +6 add avocado +4	12
Tabbouleh side salad bulghur wheat, vine tomatoes, parsley, coriander, mint, little gem, cucumber, lemon juice dressing	7
Feta, tomato, cucumber red onion & olive side salad	7
Stoke House spicy slaw	6
Green side 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

Fillet steak (200g) roast potatoes, green salad	43
Ribeye steak (255g) roast potatoes, green salad	35
Flat Iron steak (225g) roast potatoes, green salad	24
Stoke House Angus beef burger (plus cheese or bacon) roast potatoes	16.5
Stoke house smoked chicken roast potatoes, green salad, mayonnaise	14.5/29

## 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)

## SAUCES

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

## MAINS

Beef short rib <i>braised short rib, rich gravy, buttered mash</i>	25
Roasted hake <i>crushed new potatoes, caper beurre noisette, tenderstem broccoli</i>	24
Middlewhite pork chop (285g) <i>crushed new potatoes, home-made apple sauce</i>	26
Celery & celeriac pearl barley risotto <i>goat's cheese, pumpkin &amp; sunflower seeds</i>	15

## SIDES

Mac & cheese	8
Roast potatoes	6
Buttered mash	6
Seasonal greens	7

## DESSERTS

Apple crumble & vanilla ice cream	8
Sticky toffee pudding & vanilla ice cream <i>walnuts, dates, sticky toffee sauce</i>	8
Pannacotta <i>berry compote, shortbread crumble</i>	8
Ice creams & sorbets <i>Coconut chocolate chip, honeycomb, pistachio, salted caramel, vanilla, chocolate blackcurrant, mango &amp; raspberry sorbets</i>	
2 scoops	5
3 scoops	7

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