

STOKE HOUSE

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

SUNDAY APERITIFS

Mimosa <i>Prosecco, orange juice</i>	11	Bellini <i>Ask for today's flavours</i>	11
Classic Bloody Mary <i>Finlandia, stoke spice mix</i>	11	Pink Gin Fizz <i>London dry gin, berry syrup, lime juice, tonic</i>	10

SMALL PLATES

Winter root & fennel soup <i>bread & butter</i>	7.5
Burrata winter salad <i>aubergine & almond pesto, butternut squash, plum tomatoes, rocket</i>	13.5
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
Garlic & herb marinated olives	4
Smoked almonds & cashews	3.5

SALADS

Caesar salad <i>romaine, anchovies, egg, croutons, parmesan & Caesar dressing</i> <i>add chicken or salmon +6 add avocado +4</i>	12
Tabbouleh side salad <i>bulgur wheat, vine tomatoes, parsely, coriander, mint, little gem, cucumber, lemon juice dressing</i>	7
Feta, tomato, cucumber <i>red onion & olive salad</i>	7
Stoke spicy slaw	6
Green salad with herbs, mustard vinaigrette	6

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 wood roasted rump 25

Roasted leg of lamb 25

1/2 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 crumble & vanilla ice cream 8

Sticky toffee pudding & vanilla ice cream walnuts, dates, sticky toffee sauce 8

Pannacotta 8
berry compote, shortbread crumble

SUNDAY STEAKS

All steaks are served with roast potatoes, 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

Mac & cheese 8

Roast potatoes 6

Buttered mash 6

Seasonal greens 7

Extra Yorkshire +2 Extra Gravy +2.5

Ice creams & sorbets

Coconut chocolate chip, honeycomb, pistachio, salted caramel, vanilla, chocolate blackcurrant, mango & raspberry sorbets

2 scoops 5

3 scoops 7

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