

# STOKE HOUSE

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

## SNACKS

Honey & mustard glazed  
cocktail sausages  
6.5

Bread & butter  
4

Smoked almonds &  
cashews  
3.5

Garlic & herb marinated  
olives  
4

## SMALL PLATES

Curried celeriac soup,  
bread & butter  
7.5

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

Grilled chorizo  
roasted tomatoes  
& potatoes  
9.5

Baked camembert  
garlic & rosemary  
bread  
12

Burrata winter salad  
aubergine & almond  
pesto, butternut squash,  
plum tomatoes, rocket  
13.5

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

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

## LUNCH - MONDAY TO SATURDAY 12 NOON TO 6PM

### PIES

*All pies come with a side of seasonal greens*

Steak & Guinness pie 15

Chicken & mushroom pie 15

Vegetarian cottage pie  
aubergine, carrots & lentils 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 12  
romaine, anchovies, egg, croutons, parmesan &  
Caesar dressing  
add chicken or salmon +6 add avocado +4

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

Green side 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.

## 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