

STOKE HOUSE

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

SUNDAY APERITIFS

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

SMALL PLATES

Curried celeriac 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

SNACKS

Bread & butter	4
Garlic & herb marinated olives	4
Smoked almonds & cashews	3.5

SALADS

Caesar salad romaine, anchovies, egg, croutons, parmesan & Caesar dressing add chicken or salmon +6 add avocado +4	12
Feta, tomato, cucumber red onion & olive salad	7
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 25
wood roasted rump

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 8
walnuts, dates, sticky toffee sauce

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