

STOKE HOUSE

The Stoke House specialises in premium cuts sourced from master butchers Phillip Warren. Provenance is key – we only select cuts from the most delicious breeds.

SMALL PLATES

Buffalo wings sticky BBQ sauce & peanut sambal	6.5	Leek, goat's cheese, mushroom & squash tart, pea shoot salad	7
Vegan salad kohlrabi, tomato, cucumber, avocado, gherkins, radish, lime & coriander dressing	7	Charcuterie board finocchiona, spianata picante, coppa capocollo, gherkins & bread	12/24

SNACKS

Bread & butter	2.5
Pork scratchings	3.5
Nocellara olives	3.5
Smoked almonds	3.5

FROM THE GRILL

Rib eye 225g
32 day dry-aged
26

Flat iron steak 300g
32 day dry-aged
21.5

Fillet 250g
32 day dry-aged
35

Burger
12.5

cheese - bacon
1 each

Cauliflower steak
Jerusalem artichoke
puree, courgette
& carrot tagliatelle
12.5

SAUCES

Salsa verde, chimichurri, chilli mayo: 1.5
Bearnaise, peppercorn: 2.5

all steaks are served with roasted new potatoes & green salad

HOT SIDES

Roasted potatoes	4.5
Mac & cheese	5.5/10
Seasonal greens	5.5

COLD SIDES

Feta, tomato, cucumber & red onion & olive salad	5.5
Stoke spicy slaw	4.5
Mixed leaves salad	3.5

SANDWICHES

Chicken & chorizo sandwich with rocket salad & lime basil mayonnaise	10
Special veggie	10
Steak sandwich flat iron, lettuce, tomato, caramelised red onion	12

HAPPY ENDINGS (all 6)

Chocolate brownie,
toffee sauce & vanilla ice cream

Hot toffee banana pancake,
rum & raisin ice cream

Baked Alaska, flamed Italian meringue,
caramelized walnuts, strawberries,
vanilla ice cream

Ice creams: dark chocolate,
rum & raisin, vanilla, banana split,
salted caramel, cornflake,

Sorbets: raspberry, passion fruit,
granny smith apple

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