

# STOKE HOUSE

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

## SUNDAY APERITIFS

Mimosa	13	Bellini	13
Prosecco, orange juice		Ask for today's flavours	
Stoke House Mary	14	Pink Gin Fizz	13
Finlandia, tomato juice, chimichurri, Worcestershire sauce, cucumber, olives		London dry gin, berry syrup, lime juice, tonic	

## SMALL PLATES

Pea & mint soup bread & butter	7.5
Baked camembert garlic & rosemary, bread	12
Burrata & heritage tomato salad tomatoes, olives	13.5
Smoked salmon, pickles, creme fraiche home-made soda bread	10
Smoked chicken wings spicy gochujang or Stoke BBQ glaze	8.5

## SNACKS

Honey & mustard glazed cocktail sausages	6.5
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
Greek salad feta, olives, tomatoes, cucumber, oregano	8
Green salad with herbs, mustard vinaigrette	6

# STOKE HOUSE

The Stoke House specialises in premium cuts sourced from our master butchers.

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, creamed parsnip, carrots, tenderstem broccoli, spiced red cabbage & 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

Stoke House qtr. smoked chicken 20

Slow roasted loin of pork 23

Cauliflower steak 16.5

**KIDS ROAST** 12  
1/4 roasted chicken  
with roast potatoes, carrots & fruit juice

## DESSERTS

Apple crumble & vanilla ice cream 8

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

Ice Cream Sundae 8.5  
3 scoops vanilla ice cream, chocolate sauce, ,  
whipped cream, caramelised walnuts, chocolate  
sauce

## SUNDAY STEAKS

All steaks are served with watercress or with Sunday trimmings +4.5

Bone in Ribeye 300/500g 41/72  
28 days dry-aged

Fillet steak 200g 43  
28 days dry-aged

Bone- in Sirloin steak 300g 33  
28 days dry-aged

Rump 250g 24  
28 days dry-aged

## SAUCES

Chimichurri, chilli mayo 3

Bearnaise, peppercorn 3

## FISH

Roasted cod 19  
caper sauce, tenderstem

## HOT SIDES

Mac & cheese 8

Roast potatoes 4

Seasonal greens 7

Extra Yorkshire +2 Extra Gravy +2.5

Chocolate mousse 8

Ice creams & sorbets

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

2 /3 scoops 5/7

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