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EVENING MENU

STARTERS & SMALL PLATES

FORAGER'S RISOTTO (v)

wild mushroom risotto, truffle oil, goats' cheese

10.5

GREEN BEAN TEMPURA (ve)

fresh lemon and wild garlic aioli

7.5

CALAMARI FRITTI

basil oil, pickled artichoke, lemon and wild garlic aioli

10.5

KARAAGE CHICKEN

japanese fried chicken, spicy sriracha mayo, spring onions and toasted sesame seeds

8.5

PAN FRIED GARLIC AND CHILLI PRAWNS

fresh king prawns sauteed with fresh garlic, butter and chopped chillies served with bloomer toast

10.5

STONEBAKED PIZZAS

AIR DRIED HAM

rocket, figs, honey, mozzarella, tomato base

15

MEATBALL

red onions, mozzarella, tomato base

14

BUFFALO MOZZARELLA (v)

tomato base, basil

13

GARLIC MUSHROOM (ve)

crispy onions, spinach, white garlic base

14

SALAMI & JALAPEÑO

mozzarella, milano salami, jalapeño, tomato base

15

MAIN COURSES

STEAK FRITES

flat iron, café de paris, pierre koffman's french fries

26

SLOW ROAST PORK SHOULDER

buttered hipsie cabbage, balsamic and honey roasted heritage carrots, smoked butter fondant potato and scrumpy apple gravy

22

PAN SEARED COD & SMOKED PANCETTA

cod loin, wild mushroom, pea and smoked pancetta, creamed mashed potato and crispy parsnip chips

22

HALLOUMI AND GRILLED PEPPER SKEWER (v)

rocket, tabbouleh salad, pomegranate, salsa verde, tzatziki and khobez flatbread

19.95

GRILLED AUBERGINE ALLOTMENT SALAD (ve)

marinated aubergine charred on the grill, asparagus, radish, butternut squah, tenderstem broccoli, spring onions, basil, mixed leaves, pine nuts and fresh mint with lemon, basil oil dressing

14.5

BEEF SHIN RAGU

slow cooked beef shin ragu, pappardelle, parmigiana reggiano, black pepper and fresh basil

20

STOVE BURGERS

SMOKY BACON & CHEESE SMASH BURGER

two smashed beef patties, melting american cheese, streaky bacon, shredded lettuce and pickles, topped with stove burger sauce in a soft glazed bun, served with seasoned pierre koffman's french fries

19

BUTTERMILK FRIED CHICKEN SANDWICH

house buttermilk fried chicken, shredded lettuce, pickles and garlic mayo served with seasoned pierre koffman's french fries

12.95

THE VEGAN STACK (ve)

plant based fried chick'n patty, vegan cheese shredded lettuce, pickles and sriracha mayo on a soft glazed vegan bun, served with seasoned pierre koffman's french fries

16.95

HALLOUMI STACK (v)

crisp fried halloumi, tzatziki, flat mushroom, pickled chilli peppers, sriracha mayo, spring onions and shredded lettuce, served with seasoned pierre koffman's french fries

15.5

DESSERTS

all of our desserts are homemade and cheeses are sourced from local suppliers

STICKY TOFFEE PUDDING (v)

toffee sauce, vanilla ice cream

7.95

THE STOVE HOMEMADE BROWNIE

dark chocolate sauce & vanilla ice cream

8.5

ICE CREAM SELECTION (v)

please ask your server for flavours

2.25 per scoop

ICE CREAM SANDWICH

gingerbread, rhubarb

8.5

CHEESE BOARD

a choice of 3 english cheese, gluten free oatcakes, fruit chutney, quince jelly

12

- eden chieftain
- golden cross
- cornish yarg
- tunworth

price £

v = vegetarian ve = vegan

if you have a food allergy or intolerance and require assistance, please speak to our staff before ordering