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LUNCH MENU

BRUNCH PLATES

SIGNATURE BRUNCH PLATE

streaky bacon, poached egg, sausage, beans, roasted vine tomato, flat mushroom and potato rosti served with bloomer toast
14.75

VEGAN BRUNCH PLATE (ve)

vegan sausages, mixed grains, roasted red peppers, roasted tomato, wilted greens, flat mushroom, smashed avocado, chilli flakes and raw seeds
12.95
+ poached eggs (v) **1.5**

GIN CURED SMOKED SALMON & SCRAMBLED EGGS

london dry gin cured smoked salmon and scrambled eggs with bloomer toast
11.5

SMASHED AVOCADO (v)

poached egg, heritage tomatoes, chilli flakes on bloomer toast
10.5

EGGS BENEDICT

traditional english muffin, streaky bacon and hollandaise sauce
10.5

EGGS ROYALE

traditional english muffin, smoked salmon and hollandaise sauce
12.75

MIDDLE EASTERN SHAKSHUKA (v)

baked eggs, spiced tomato, pepper and chickpea ragu, harissa, greek yoghurt, parsley, toasted pine nuts and bloomer toast
10.5
+ chorizo **2.5**

STEAK & EGGS

8oz flat iron steak, fried eggs, with salsa verde and roasted vine tomatoes
15.5

CHURRO FRENCH TOAST (v)

strawberries, mascarpone, cinnamon sugar, candied walnuts, salted caramel and chocolate sauce
11.5

STOVE BURGERS & ARTISAN SANDWICHES

SMOKY BACON AND 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
14.5

BUTTERMILK FRIED CHICKEN SANDWICH

house buttermilk fried chicken, shredded lettuce, pickles and garlic mayo
8.5

THE VEGAN STACK (ve)

plant based fried chick'n patty, shredded lettuce, vegan cheese, pickles and sriracha mayo on a soft glazed vegan bun
12.45

HALLOUMI STACK (v)

crisp fried halloumi, tzatziki, flat mushroom, pickled chilli peppers, sriracha mayo, spring onions and shredded lettuce
11

STOVE CLUB STACK

thick cut artisan toasted bloomer sandwich, grilled chicken, candied streaky bacon, black garlic aioli, fresh leaf, wild rocket, cucumber, pickled radish and parmigiano reggiano shavings
12.95

HOG ROAST BUN

slow cooked pork shoulder, house sage & herb stuffing, scrumpy apple gravy, fried onions, red cabbage slaw and fresh apple
12.95

STOVE FISH & CHIP BUTTY

thick cut artisan bloomer sandwich, house battered haddock, chunky hand cut double cooked chips, mushy peas and tartare sauce served with chip shop curry aioli
12.5

Add pierre koffman's french fries or side salad

4.5

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

FRESH LEAF SALADS

GRILLED AUBERGINE ALLOTMENT SALAD (ve)

Marinated aubergine charred on the grill, asparagus, radish, butternut squash, tenderstem broccoli, spring onions, basil, mixed leaves, pine nuts and fresh mint with lemon, basil oil dressing
14.5

FLAT IRON CHICKEN SALAD

Flat iron chicken, fresh leaf, wild rocket, pea, radish and pine nuts with mint labneh and cider vinegar dressing
14.5

STOVE LUNCH SPECIAL

BATTERED HADDOCK & HAND CUT CHIPS

mushy peas, tartare sauce, fresh lemon and chip shop curry aioli
16.95

DESSERTS

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

RHUBARB & RED APPLE CRUMBLE

homemade custard
8.5

ICE CREAM SANDWICH

gingerbread, rhubarb
8.5

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

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