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LUNCH MENU

SMALL PLATES

BURRATA (v)

Isle of Wight tomatoes, romesco, focaccia, salsa verde
12

CHARRED HISPI CABBAGE (v)

black garlic, truffle, ajo blanco
10

CITRUS CURED SALMON

pickled mooli, dill emulsion, ponzu, dressing, fennel &
caraway seed cracker, fresh apple
12

BUTTERMILK CHICKEN WAFFLE

Chive sour cream, maple syrup
10
+ Oscietra caviar 5

SALT COD CROQUETTE

fennel, black garlic emulsion
8.5

DUCK LIVER PARFAIT

orange & mustard seed chutney, brioche
12

GRAZING

PADRÓN PEPPERS, SEA SALT,
BLACK PEPPER (ve)

5

MARINATED GORDAL OLIVES, LEMON, GARLIC,
CHILLI, CORIANDER (ve)

6

CRAYFISH POPCORN, MALT VINEGAR, DILL

7.5

ROSEMARY FOCACCIA, PLANT-BASED HERB
BUTTER, SEAWEED BUTTER

6

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

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 koffmann’s french fries or side salad

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

STOVE LUNCH SPECIAL

BATTERED HADDOCK &
HAND CUT CHIPS

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

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

DESSERTS

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

SEASONAL FRUIT CRUMBLE (v)

homemade custard
8.5

BAKED ALASKA (v)

white chocolate & raspberry ice cream, raspberry &
gin syrup
8.5

STICKY TOFFEE PUDDING (ve)

toffee sauce, vanilla ice cream
7.95

DARK CHOCOLATE TART

whipped crème fraiche, hot honey
10

CARAMELISED WHITE CHOCOLATE MOUSSE

pistachio, hazelnut & almond feuilletine, salted
caramel ice cream, praline tuille, apple gel
12

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
 - cornish yarg
- golden cross
 - tunworth

v = vegetarian ve = vegan

Allergies & Intolerances - Some food and drinks may contain nuts and other allergens. If you have an allergy, please speak to our team when ordering. All our food is prepared in an environment where allergens are present. While our team takes every reasonable precaution, we cannot guarantee to be trace-free.

price £.

We have added a discretionary service charge of 10%. Please let your server know if you wish for this to be removed.