

Seasons at Stoke Place Lunch Menu

WINE OF THE MONTH

Restaurant manager Magdalena Bartłomiejczyk, carefully hand picks a red and white wine each month to partner James Dugan's lunch menu. These wines are not normally available by the glass and give you an excellent opportunity to try something different. During lunch, we also offer the chance to enjoy a smaller measure (125ml – for those that are driving) or a half bottle carafe (ideal to share)

Bottle - £19.00

½ Carafe - £12.00

125ml Glass - £5.50

CHARDONNAY DOMAINE LA CROIX BELLE 2013, CÔTES DE THONGUE, FRANCE

An intense nose of citrus and quince notes. In the mouth soft creamy notes mingle with citrus, lime and apple flavours lead up to a clean finish with subtle candied fruit hints. A crisp and clean Mediterranean Chardonnay.

PAGO DE VALDONEJE MENCIA JOVEN 2012, BODEGAS VINOS VALTUILLE, SPAIN

Big, bold wine with spicy, black fruits lifted by a hint of violet. The palate explodes with brambles, peppercorns, blueberries and liquorice that grabs your taste buds and doesn't let go!

STARTERS

Poached Hens Egg Salad, Confit Wing, Egg Yolk Purée, Watercress

Hot Smoked Salmon, Apple Pancake, Dandelion

MAIN COURSE

Cornish Bream, Shallot Crushed Potato, Pepper, Tomato And Olives

Rump Of Lamb, Boulangère, Fennel, Anchovy, Balsamic

DESSERTS

Selection Of Cheese, Quince Jelly, Oatcakes

Sticky Toffee Pudding, Caramelised Banana, Roasted Banana
Ice Cream

Two Courses Nineteen Pounds

Three Courses Twenty Three Pounds and Fifty Pence

*Stoke Place cannot guarantee that any dish does not contain nuts. All prices include VAT.
If you have any allergies please inform us prior to ordering and we will try to recommend a suitable dish.
A 12.5% discretionary service charge will be added to your bill.*