



Stove **Restaurant** Menu

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## Stove Restaurant Menu

### Snacks

padrón peppers, sea salt black pepper (ve)	5
nocellara olives (ve)	4.5
crayfish popcorn, malt vinegar, dill	7.5
chorizo, seasonal honey, rioja glaze	6

### Starters

carrot & celeriac carpaccio, ginger, orange, beetroot, maple and wholegrain mustard dressing, watercress (ve)	7.5
burrata, isle of wight tomatoes, romesco, focaccia, salsa verde (v)	10.5
citrus cured salmon, pickled mooli, dill emulsion, ponzu, dressing, fennel & caraway seed cracker, fresh apple	12
buttermilk chicken waffle, chive sour cream, maple syrup (+ oscietra caviar 5)	10
salt cod croquette, fennel, black garlic emulsion	8.5
ham hock terrine, smoked cheddar doughnut, piccalilli, lovage pesto	10.5

### Main Courses

ragu of wild venison, pappardelle pasta, parmigiana reggiano, basil	24
roasted butternut squash, baby carrot, whipped plant-based feta, pumpkin seed dukkah, dressed spinach, hibiscus pickled shallots, candied walnuts (ve)	19.5
braised beef featherblade, bone marrow crumb, half roasted shallots, caramelised onion puree, pierre koffmann's french fries	26
pork tomahawk, potato rosti, caramelised apple purée, tenderstem broccoli, miso	26
pan roasted cod loin, jersey royals, roasted pepper butter sauce, olive tapenade, potato mousse	24
salt baked celeriac, king oyster mushroom, malted celeriac purée, pickled celeriac, mushroom dashi, tarragon (v)	20

### Sides

pierre koffmann's french fries (ve)	4.5
truffle fries with parmigiana reggiano	6
chive butter new potatoes	4.5
heritage tomato, rocket & basil oil salad (ve)	4.5
seasonal vegetable (v) please ask your server	4.5

If you would like to see our Bar Menu, please ask a member of the team.

#### price £

v = vegetarian ve = vegan

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