

Stove **Restaurant** Menu



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Snacks

padrón peppers, sea salt black pepper (ve)	5
marinated gordal olives, lemon, garlic, chilli, coriander (ve)	6
crayfish popcorn, malt vinegar, dill	7.5
pork & leek sausage roll, homemade brown sauce	6
Starters	
crispy oyster mushrooms, asian salad, citrus infused plant based cream cheese, cashew nuts	8
burrata, isle of wight tomatoes, romesco, focaccia, salsa verde (v)	10.5
citrus cured salmon, pickled mooli, dill emulsion, ponzu, dressing, fennel & carraway 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
char sui monkfish, prawn toast, tonkatsu, yuzu kosho mayo, pok choi, pickled mooli	32
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, ratte potatoes, 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)	5
truffle fries with parmigiana reggiano	5
ratte potatoes, shallots, gherkins, capers, chives	5
seasonal vegetable (v) please ask your server	5

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

price £

v = vegetarian ve = vegan