

Stovell's brings vivid new life to a beautiful 16th Century Tudor farmhouse with a unique dining experience from Fernando Stovell and his talented team. The menu changes regularly to reflect the seasons, with most dishes cooked over an open wood fire.

This season, after a long recess. We bring to you our new Anglo-Mexican, outdoor dining menu. Celebrating the best of British produce, with eclectic flavours, which personify Fernando Stovell's heritage from both England and Mexico as well as experience cooking in some of the world's finest kitchens.

To celebrate the conviviality of outdoor dining, we are pleased to announce a different style of menu, with individually priced dishes, allowing for a leisurely meal with friends and family, which we have so dearly missed during the pandemic.

The new Nibbles section, explores the world's best produce, perfect with an aperitif, whilst you can hopefully enjoy some good weather and company. Ideal if you want to spend a little more time catching up with your companions prior to a full meal.

NIBBLES

OLIVES
Nocellara del Belice
3.5

TEMPURA
stems, fruits & herbs
9.0

FRITTER
crab, tomatillo salsa verde
8.5

PESCADILLA
valentina sauce & lemon
8.5

STARTERS / SMALL PLATES

VEGETABLES

FLOWERS & CACTUS from our garden osmanthus, chrysantemum broth, nopales tatemados 13.50

MARROW (v) carpaccio, pine smoke buffalo ricotta & grains from the land 13.00

CHARRED ALLIUMS & ROOTS, jar fermented mandarin vinegar 11.50

FISH

PORTHILLY OYSTERS, pickled cucumber, carrot escabeche 12.50

BRIXHAM CRAB guajillo, grapefruit risotto 16.50

AGUACHILE CHILEAN SEABASS, Kentish gooseberries, & jalapeño 14.00

MEAT

HIGHLAND BEEF carpaccio (pasture raised), maiz to huitlacoche, avocado 14.00

TLAYUDA, frijoles, 'requesón', chorizo 16.50

LANDES FOIE GRAS, grelot onions, English cobnuts, hay tea dressing 16.50

MAIN PLATES

NEWLYN LONGLINE COD morels, Jersey royals, mojo de ajo zabaione 28.00

WOOD ROASTED MONKFISH, Isle of Wight tomato beurre blanc 28.00

LAKE DISTRICT BEEF fillet cooked in vine embers, Stovells Wellington 35.00

HERDWICK LAMB shoulder rolled locally in fennel pollen; fennel salad, chervil chlorophyll 28.00

FRUIT, GOURDS & pistachio green mole 23.00

GRILL MENU TO SHARE

The simple beauty of a wood-fire is the most ancient form of cooking, enhancing the inherent flavour of ingredients with the unmistakable aroma of a grill. At Stovell's the ancient language of fire is introduced to the modern kitchen through the controlled use of a clay oven grill. We chargrill over a combination of grape vines, cherry, oak, apple coals, citrus, olive, wine barrels; their unique personality showcasing the natural taste of fresh produce.

50 day dry aged LAKE DISTRICT PRIME RIB OF BEEF 9.50/100g

50 day dry aged LAKE DISTRICT CHATEAUBRIAND 13.50/100g

WORCESTERSHIRE FLEDGING chicken a la diablo 46.00

MARKET FISH a la talla, with guajillo, ancho adobo grilled over citrus wood 55.00

These steaks are priced per 100g & are dependant on what we have in stock.
They dont generally come any smaller than 500g.

SIDES

BUTTERHEAD LETTUCE 4.00

JERSEY ROYALS, English heritage lovage & preserved lemon butter 6.00

SILVERBEET & BARHAM BLUE gratin 6.00

KING EDWARD duck fat chips 4.50

TORTILLAS blue corn & salsa taquera 4.50

RYE SOURDOUGH, decade old Stovells culture & stone fruit smoked butter 4.50

If you have any allergies to any food products, please advice us prior to ordering. If required a full list is available.
A discretionary 12.5% service charge is added to all bills - this is shared by everyone here at **STOVELLS** who contributed to your visit.
Minimum spend £25.00 p.p.