

Main Menu

STARTERS

Tempura vegetables salad garnish, sweet chilli sauce £8

Halloumi fries
Salad garnish, sweet chilli sauce

Trio of sliders Braised brisket, pulled pork & confit duck in brioche slider bun, BBQ sauce

£15

Soup of the day crusty bread, butter £6.50

Dates wrapped in bacon Creamy mustard sauce, crusty bread £7.50

Sharing camembert rosemary & garlic, crusty ciabatta £12

Breaded whitebait Salad garnish, tartare sauce £7.50

Calamari Salad garnish, sweet chilli sauce £7.50

Sharing mezze board Roasted red pepper hummus, tzatziki, olives, olive bread, focaccia,

£12 Add chorizo and salami +£2.50

BURGERS

Our burgers are served in a brioche bun with shredded iceberg lettuce, beef tomato, Woodbridge chutney, pickled cucumber and a choice of rustic or chunky chips

Stock Estate Beef burger £15 Spinach & Falafel burger £14 Matador beef or chicken burger £17 Spicy chargrilled chicken burger £15 Panko chicken burger £15

Why not add to your burger

Bacon £1.50 Cheddar £1.50 Blue Vinny £1.50 Pot of coleslaw £2 Pulled BBQ pork £3

PUB CLASSICS

Beer battered cod choice of chips, garden peas, tartare sauce £17.50 Oven baked gnocchi garlic ciabatta, salad garnish £17

Wholetail breaded scampi choice of chips, garden peas, tartare sauce £17

Ham hock Honey glazed ham hock, choice of chips, fried eggs, peas £16.50 Stock Estate Rump steak choice of chips, flat mushroom, onion rings, roasted tomatoes £23 Stock Estate Sirloin steak choice of chips, flat mushroom, onion rings, roasted tomatoes £25

Stock Estate beef lasagne salad garnish, choice of chips, garden peas £17

Chicken, bacon & mushroom tagliatelle £17.50

Stock Estate beef chilli nachos, sour cream £18.50

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.



SHARING BOARDS

Seafood Sharer cod goujons, scampi, whitebait, calamari, rustic chips sweet chilli sauce & tartare £25 Trio of sliders braised brisket, pulled pork & confit duck burgers, rustic chips, chargrilled corn £21

OUR CHEFS' SPECIALS

Pork Belly
Apple & sage stuffed pork belly, Hassleback
potatoes, green vegetables,
apple gravy
£19.50

Lamb shank
Garlic mash, roasted root vegetables,
minted jus
£21

New York style chicken Italian roasted potatoes, green vegetables £19 Pan fried hake Crushed new potatoes & green vegetables £19

SIDES

Peppercorn sauce	£3	Chargrilled corn	£3	Garlic focaccia	£3
Blue Vinny sauce	£3	Onion rings	£3	Mixed salad	£4
Garlic ciabatta	£3.50			Choice of chips	£4

DESSERTS:- £7

Biscoff sundae Raspberry cheesecake Warm chocolate brownie
Biscoff sauce, vanilla ice cream, chocolate
coffee ice cream sauce

Lemon posset

Sticky toffee pudding

Berry compote

Rhubarb and apple crumble

Vanilla ice cream, toffee sauce

custard

We also have an amazing selection of ice creams and sorbets £2 per scoop

Savoury

Green Man cheese board Dorset Blue Vinny, Coastal cheddar, Dorset Red, brie, Rosary goat's cheese 3 cheeses £8 5 cheeses £12

Extra crackers, oat cakes or crusty bread £2

Sharing camembert honey baked, crusty ciabatta £12

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