

LOCAL - FRESH & SUSTAINABLE STRESA KITCHEN

OUR ETHOS

Seasonality and local produce are at the heart of Stresa Kitchen. Where possible we use local and British farmers or producers, sharing their passion for great fresh products.

STARTERS

British Onion & Sage Soup (v) Our take on a French classic, with a Anstey's cheese rarebit **£5.25**

Trio of Goat's Cheese (v) Soft goat's cheese presented as a 'Walnut Bonbon', 'Tarragon Croquette' & 'Filo Parcel' with pickled pear **£5.25**

Chicken & Wild Mushroom Terrine With 'Vinegar Tips' artisan porcini oil **£5.25**

Spicy King Prawns Pan fried king prawns, chicory, fresh lime & our 'Bloody Mary' dressing **£7.50**

Kitchen Sharing Board | £14.50 for two

Based on two people sharing, our board changes seasonally, offering many of our local, speciality 'Stresa Kitchen Pantry' produce.

British cured meats

Chicken & mushroom terrine

'Olive et Al' olives

'Mr Moydens' blue cheese fondue

Potted mackerel

Artisan bread

Marinated vegetable

'Vinegar Tips' balsamic & oils

JARS TO SHARE £5.50 PER JAR

Perfect for sharing with pre-dinner drinks or as starters

Smoked Mackerel

Crème fraîche, horseradish, soft herbs, rye toast

Confit Duck

Plum sauce, pickled cucumber, poppy seed crisp

The 'Potted Pig'

Slow cooked pig's cheeks, English apples, Warwickshire cider jelly

Marinated Pepper (v)

Roasted spiced bell peppers, soft goat's cheese, tortilla crisp

Stone Baked Pizzas & Calzones

For calzones add £1.00

Margherita (v)

Tomato, Mozzarella & basil **£7.50**

Add a topping 50p

British Salami / spiced chicken / pulled pork
red onion / olives / chillies

Spicy Meat

British Salami, pulled pork, Warwickshire cheddar,
Mozzarella, red onion & chilli **£9.25**

Woodside (v)

Goat's cheese, Mozzarella, wild mushroom,
red onion, tomato & rosemary **£9.50**

Cajun Chicken

Spiced chicken strips, peppers, red onion,
mushrooms & Mozzarella **£9.95**

LIGHTER MEALS

Roasted Beets & Goats Cheese Salad (v)

Golden, candy & purple beetroot, walnut encrusted
goat's cheese, cider vinaigrette **£9.50**

Chicken Waldorf

Free range chicken breast, Mr Moyden's Stilton, pear,
chicory, walnuts, sultanas, & celery **£9.95**

Smoked Haddock Risotto

Leeks, shallots, cream, white wine, poached hen's egg **£9.95**

'Beans on Toast' (v)

Butter bean, black eyed beans, cannellini beans, rich
tomato sauce, toasted onion bread **£7.50**

Stresa Kitchen Mussel Pot

White Wine & Cream A simple yet classic Normandy inspired
'Moules marinières', served with shoestring chips **£11.50**
Hogan's Cider Mussels Pancetta, 'Hogan's Dry Cider', finished with
garlic, onion, thyme & cream, served with shoestring chips **£11.50**



OUR FISH

We use fish caught from our own shores and from fishermen we trust and support. Our chefs snub threatened species such as swordfish or tuna, and we have a written charter of sustainable fish species we abide by.

Pan-fried Sea Bream Garlic encrusted salsify, fennel puree & roasted
cherry tomato with lemon & herb beurre blanc **£14.95**

Fish & Chips Line-caught market fish battered in 'Lady Godiva Ale'
with fat cut chips, crushed peas & homemade tartar sauce **£13.50**

Lemon Sole In a classic meunière of butter,
capers & lemon with wilted spinach **£16.75**



MAINS

Cider Pork Belly Slow cooked saddleback pork belly, braised red cabbage,
black pudding faggot & Dauphinoise potato **£13.75**

Drunken Beef Stew Slow-braised blade of Limousin beef in 'Lady Godiva' ale
with roasted shallots, chantenay carrot, turnips & turned potatoes **£13.75**

Chorizo Chicken 'Atherstone Farm' chicken breast stuffed with a chorizo
& garlic mousse, with paprika infused fondant potato, baby chorizo,
roasted red pepper jus **£14.25**

Confit Duck Leg Champ mash, baby spinach & cherry infused Jus **£15.95**

Smoked Bacon & Venison Meatballs Curly kale, mash & onion gravy **£15.95**

Kitchen Pie of the Day Ask our team for today's homemade selection **£12.95**

Brown Butter Gnocchi (v) With onion, spinach & pine nuts **£10.95**

Wild & Field Mushroom Tagliatelle (v) Parmesan cheese wafer, truffle oil **£10.50**

OUR BEEF AND MEATS

We only use free roaming beef and pork, from the finest limousin and saddle back herds located at 19gales farm Atherstone, Warwickshire. Our beef is 21 days aged. We use meat that is fully traceable and from reputable, farm assured sources throughout the regions of Warwickshire, Gloucestershire and Staffordshire.

Local Chargrill

Our steaks are cooked to your liking, served with grilled plum tomato, flat mushroom and your choice of fat cut chips, fries or house salad.

8oz Rib-eye The juiciest cut by far. Best grilled fast & furious from medium rare to medium, although still shines at well-done **£20.25**

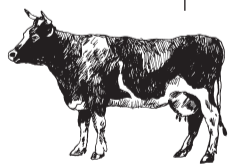
7oz Sirloin Aged on the bone, a big beefy flavour with a well-deserved reputation **£19.50**

8oz Rump The leanest cut with a big, bold flavour. At its best medium rare & not recommended beyond medium **£18.95**

Add a sauce for £1.25

Peppercorn / Red wine jus / Truffle butter

Stresa Kitchen Burger 10oz ground beef burger, smoked bacon, Cotswold Brie, 'Mikes Homemade' garlic & tomato relish, pickle's & your choice of fat cut chips, fries or house salad **£13.50**



Accompaniments (v) £3.00 each

Fat Cut or Shoestring Chips (add truffle oil £1)

Potato Dauphinoise

Champ Mash

Three Bean Salad

Glazed Seasonal Vegetables & Beets

Wilted Spinach & Lemon

Stresa Kitchen House Salad

Garlic Pizza Bread (add Mozzarella £1)

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All weights are approximate uncooked weights. Fish dishes may contain fish bones. Olives may contain stones. We would like you to know that some of our dishes may contain nuts and flour and therefore we cannot guarantee the traces of these products in our dishes. We do not knowingly use genetically modified food products. For more information please speak with our restaurant manager. All prices include VAT at the national prevailing rate.