

Stella's Kitchen

Afro-Caribbean Cuisine in the Peak District

Lunch Menu

Walk in service or advanced bookings.

Mon to Thurs (closed Tuesday) 10:00am – 5:30pm. Friday & Saturday 10:30am – 3:30pm. Buffet from 7pm (Fri & Sat) advanced bookings only.

Sharing Platters – £25

Served with sweet chilli & spicy, hot chilli pots.

Meat platter:

Peri – Peri wings

6 pieces of grilled buffalo chicken wings hot and spicy.

Jerk Pork Ribs

6 pieces of thick, tender succulent, grilled short pork ribs.

Rice Bowl or Fried Plantain

Thick cuts of ripe plantain shallow fried in vegetable oil.

Spinach Supreme

Leaves of spinach, tomatoes, onions, herbs and seasonings, cooked in sustainably sourced palm oil.

Vegetarian platter:

Akara Bean Balls

8 fried balls of blended black eye beans, tomatoes, spring onions and coriander

Vegetarian Pot of the Day

Rice Bowl or Fried Plantain

Thick cuts of ripe plantain shallow fried in vegetable oil.

Spinach Supreme

Leaves of spinach, tomatoes, onions, herbs and seasonings, cooked in sustainably sourced palm oil.

Fish platter:

Haddock Fritters

8 balls of smoked haddock in a very light batter, with herbs, tomatoes and onions fried.

Fresh Fish Saucy Pot

Fresh cod & salmon cooked in a slightly spiced sauce with onion, tomatoes, garlic, ginger & fresh herbs.

Rice Bowl or Fried Plantain

Spinach Supreme

Leaves of spinach, tomatoes, onions, herbs and seasonings, cooked in sustainably sourced palm oil.

Meal Options £12.50

Like Nando's

Succulent, tender, seasoned grilled on the bone chicken leg/Jellof rice.

North African Cous-Cous (vegetarian)

Cous-cous, sultanas, mixed vegetables, cooked in tomatoes, onions, herbs and spices. Very light and fluffy.

Curry of the Day

Meat & Vegetarian option with rice of the day

Sides £4.50

Slices of fried plantain

Bowl of rice

6 balls of Beignet Stella

Sweet fried batter balls made with yoghurt & nutmeg

Special Sunday Roast £15

Closes at 4pm

Meat of the day/ vegetarian option available.

Roasted Pumpkin slices, citrusy sweet potato mash, crispy roast potatoes and seasoned steamed cabbage

Remember if none of the above is what you fancy please feel free to talk to Stella.

Drinks

Pot of tea for one | Mug of coffee – £3

Sorrel/Folere/Bissap – £2.50 A refreshing Afro-Caribbean drink brewed from hibiscus flower.

Non-Alcoholic punch – £2.50 A blend of ginger beer, mango juice, tropical fruit drink with a hint of grapefruit.

Feel free to bring your own alcohol (no extra charge).

Cakes, Scones & Tea Cakes £3 Per Slice

Ginger cake: Moist, sticky Caribbean ginger cake.

Stella's Everything Cake: A very popular Stella's recipe. Almond flour, dried fruits, flaked almonds, nuts, bananas, coconut etc. contains NUTS AND EGGS

Lemon and orange drizzle cake: Dairy free lemon and orange drizzle cake,

Tea Cake: Toasted tea cakes, jam and butter.

Scones: Freshly baked ginger scones, whipped cream and strawberry jam.

ALLERGENS: Please inform us if you have a food allergy or specific dietary requirements. All of our dishes are made in a kitchen where nuts are used and may contain nuts, wheat, egg, dairy, soy or fish allergens. Always feel free to ask us about our ingredients.

African & Caribbean Cuisine in the Peak District

01433 631961 • 07788 601807 • stellas.kitchen@yahoo.com

Cross Low Farm, Foolow Road, Eyam, Hope Valley, Derbyshire, S32 5QS