



Lakes Restaurant

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AT STOKE BY NAYLAND

GLUTEN

FREE

DINNER

MENU

2 Courses – £33.50 • 3 Courses – £39.50

## Nibbles

*£4.50 Each*

**BLACK & GREEN PROVENÇAL OLIVES (14)(GFA)**

## Starters

**SOUP OF THE DAY (1,2)(V)(VG)(GFA)**

*Gluten free ciabatta roll*

**HAM HOCK & SUFFOLK CIDER TERRINE**

*(1,2,4,7,9,14)(GFA)*

*Gluten free toast, pickles, piccalilli*

**WHOLE BAKED CAMEMBERT (1,2,7,14)(GFA)**

**For Two – £4.00 Supplement**

*Gluten free ciabatta slices, fruit chutney, rosemary, garlic*

**FRENCH ONION SOUP (1,2,7,14)(GFA)**

*Gluten free gruyere cheese crouton*

**CALIFORNIA ROLL (4 pieces)**

*(4,5,7,9,12,13,14)(GFA)*

*Crab, avocado, cucumber, miso mayonnaise, sesame, ginger, wasabi, tobiko*

## Mains

### FROM THE SMOKEHOUSE

**FULL RACK OF BABY BACK PORK RIBS**

*(2,4,9,14)(GFA)*

*Skin-on fries, BBQ sauce, coleslaw*

**BRAISED BELLY OF PORK (1,2,7)(GFA)**

*Creamed mashed potato, cavolo nero, apple puree*

**HOT CHERRY WOOD SMOKED SALMON**

*(4,5,9,14)(GFA)*

*Served cold. Artichokes, sun blushed tomato, olives, pickled shallots, mixed leaves, soft poached egg*

### FROM THE LAVA GRILL

**STEAKS (1,2,4,7,14)(GFA)**

*Grilled over lava rocks, served with rocket & parmesan salad, peppercorn sauce, chips*

**8OZ FILLET STEAK**

**£12.00 Supplement**

**10OZ RIBEYE STEAK**

**£8.00 Supplement**

**16OZ CHATEAUBRIAND STEAK**

**For Two – £25.00 Supplement**

### Allergy Key

1. Celery 2. Cereals (Gluten) 3. Crustaceans 4. Egg 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya  
14. Sulphur Dioxide V = Vegetarian VG = Vegan VGA = Vegan Available GFA = Gluten Free Available

*Please inform your server of any food allergies or dietary requirements before ordering*

## FROM THE STOVE

### BEETROOT RISOTTO (7, 9, 14)(V)(VGA)(GFA)

*Pickled shallot, baby beetroot, whipped goats curd*

### BEEF BURGER (2, 4, 7, 9, 12, 13, 14)(GFA)

*Chargrilled in a gluten free ciabatta bun, with bacon jam, cheese, crispy gem lettuce, beef tomato, skin-on fries, coleslaw*

### BREAST OF CHICKEN (1, 7, 14)(GFA)

*Dauphinoise potato, shiitake & Maderia sauce, winter greens, broccoli puree*

## Sides

**£5.00 Supplement**

### FRENCH FRIES (2)(GFA)

### CHIPS (GFA)

### MASHED POTATO (7)(GFA)

### BUTTERED WINTER GREENS (7)(GFA)

### HONEY GLAZED CARROTS (GFA)

## Desserts

### STICKY TOFFEE & GINGER PUDDING

(2, 4, 7, 14)(GFA)

*Butterscotch sauce, apricot & ginger compote, vanilla pod ice cream*

### SEA SALT CHOCOLATE FONDANT (4, 7, 10)(GFA)

*Marshmallow, clotted cream ice cream, raspberry sorbet, pistachio crumb*

### WHISKEY CRÈME BRULÉE (2, 4, 7, 14)(GFA)

*Orange compote*

### COCONUT & VANILLA PANACOTTA (2, 7)(VGA)(GFA)

*Candied lime, mango, gluten free crumb, mango sorbet*

### ICE CREAM OR SORBET SELECTION

(7, 10)(VGA)(GFA)

*Any three scoops. Please ask your server for today's choices*

### ENGLISH CHEESE BOARD (1, 2, 7, 12, 13, 14)(GFA)

**£7.00 Supplement**

*Black Bomber, Suffolk Gold, Suffolk Brie, Binham Blue & Norfolk Mardler cheeses, served with Boxford Farms apple & apricot chutney, gluten free crackers, grapes, celery*

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