



Lakes Restaurant

AT STOKE BY NAYLAND

LUNCH
MENU

1 Course – £16.00 • 2 Courses – £22.00 • 3 Courses – £28.00

Nibbles

SELECTION OF ARTISAN BREAD (2,7) <i>Smoked sundried tomato butter</i>	£4.50	BLACK & GREEN PROVENÇAL OLIVES (14)	£4.50
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Starters

SOUP OF THE DAY (1,2,7)(V)(VGA)(GFA) <i>House bread</i>	PUMPKIN & SAGE RAVIOLI (1,2)(V)(VG) <i>Shitake mushroom broth, truffle dust</i>
SMOKED CHICKEN TERRINE (2,4,7,14)(GFA) <i>Fruit relish, breakfast radish, brioche</i>	

Mains

SMOKED LEEK ASH COATED PORK TENDERLOIN (1,2,7,14)(GFA) <i>Baby beetroot, baby turnip, squash, apple puree, rosti potato, jus</i>	SALMON SUPREME (5,7,14) <i>Artichoke, sun blushed tomato, spinach, sauteed potatoes</i>
CHICKEN SUPREME (7,14)(GFA) <i>Sauteed baby vegetables, buttered mashed potato, jus</i>	BUTTERNUT SQUASH RISOTTO (1,4,7,10,14)(VGA) <i>Roasted squash, spinach, chilli, toasted pine nuts</i>

Sides

FRENCH FRIES (2)(VG)(GFA)	£5.00	BUTTERED MASHED POTATO (7)(V)(VGA)	£5.00
CHIPS (2)(VG)(GFA)	£5.00	SAUTEED BABY VEGETABLES (7)(V)(GFA)	£5.00
HERITAGE CARROTS & HOT HONEY (7)(V)(VGA)(GFA)	£5.00	TENDERSTEM BROCCOLI (14)(VG)(GFA) <i>Sweet chilli sauce</i>	£5.00

Desserts

PEAR & RASPBERRY CRUMBLE (2,4,7)(VGA)(GFA) <i>Raspberry ripple ice cream</i>	ICE CREAM OR SORBET SELECTION (7,10)(VGA) <i>Any three scoops. Please ask your server for today's choices</i>
SPICED APPLE BAKEWELL (2,4,7,10)(V) <i>Caramel sauce, salted caramel ice cream</i>	

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