



Lakes Restaurant

AT STOKE BY NAYLAND

LUNCH
MENU

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

Nibbles

£4.50 Each

SOURDOUGH BREAD (2,7)(GFA)
Salted butter

BLACK & GREEN PROVENÇAL OLIVES (14)(GFA)

Starters

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

PEA & SHALLOT RAVIOLI (2,7,14)(VGA)
Watercress & spinach velouté

HAM HOCK & SUFFOLK CIDER TERRINE
(1,2,4,7,9,14)(GFA)
Toasted brioche, pickles, piccalilli

SMOKED HADDOCK SCOTCH EGG (2,4,5,7,10)
Coconut & korma sauce

Mains

HOT CHERRY WOOD SMOKED SALMON
(4,5,9,14)(GFA)
Served cold. Artichokes, sun blushed tomato, olives, pickled shallots, mixed leaves, soft poached egg

10OZ RIBEYE STEAK (1,2,4,7,14)(GFA)
£8.00 Supplement
Rocket & parmesan salad, peppercorn sauce, chips

BRAISED BELLY OF PORK (1,2,7)(GFA)
Creamed mashed potato, cavolo nero, apple puree

BEETROOT RISOTTO (7,9,14)(V)(VGA)(GFA)
Pickled shallot, baby beetroot, whipped goats curd

BREAST OF CHICKEN (1,7,14)(GFA)
Dauphinoise potato, shiitake & Maderia sauce, winter greens, broccoli puree

Sides

£5.00 Each

FRENCH FRIES (2)(GFA)

BUTTERED WINTER GREENS (7)(GFA)

CHIPS (GFA)

HONEY GLAZED CARROTS (GFA)

MASHED POTATO (7)(GFA)

Desserts

STICKY TOFFEE & GINGER PUDDING
(2,4,7,14)(GFA)
Butterscotch sauce, apricot & ginger compote, vanilla pod ice cream

ICE CREAM OR SORBET SELECTION
(7,10)(VGA)(GFA)
Any three scoops. Please ask your server for today's choices

COCONUT & VANILLA PANACOTTA (2,7)(VGA)(GFA)
Candied lime, mango, ginger crumb, mango sorbet

WHITE & MILK CHOCOLATE TORTE (2,4,7,13,14)
Biscoff crumb, café latte ice cream

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