



Lakes Restaurant

AT STOKE BY NAYLAND

DINNER MENU

2 Courses – £35.95 • 3 Courses – £41.95

Bread & Snacks

HOMEMADE FOCACCIA (2,7,14)(V)(GFA) <i>Honey butter</i>	£7.00	RED PEPPER HUMMUS (4,7,10,12)(V) <i>Fruit toasts</i>	£6.00
MARINATED GORDAL OLIVES (14)(VG)	£5.00		

Starters

HOMEMADE SOUP OF THE DAY (1,2,14)(VG)(GFA)	BURATTA (2,7,10,14)(V)(GFA) <i>Romesco, toasted focaccia</i>
SMOKED MACKEREL PÂTÉ (2,5,7,9,14)(GFA) <i>Pickles, seeded sourdough</i>	CHICKEN CAESAR SALAD (4,5,7,14) <i>Pancetta, anchovies, quail eggs</i>
SBN PRAWN COCKTAIL (1,2,3,4,5,14)(GFA) £4.00 Supplement <i>Marie Rose sauce, guacamole</i>	MOROCCAN SPICED PULLED LAMB (1,2,7,12,14) <i>Chickpea hummus, pomegranate, crispy onions, flatbread</i>

Mains

FROM THE STOVE

MADRAS BUTTER ROASTED MONKFISH (2,3,5,7,14)(GFA) £8.00 Supplement <i>Potted prawns, samphire, new potatoes, croutons</i>	SN Chef's Signature INDIVIDUAL BRITISH BEEF WELLINGTON (1,2,4,7,9,14) £22.50 Supplement <i>6oz dry-aged fillet, mushroom duxelles, spinach & herb crepe, Parma ham, pomme puree, glazed carrots, thyme & bone marrow jus</i>
CHARRED HISPI CABBAGE (7)(V)(VGA) <i>White bean & celeriac puree, wild mushrooms, crispy onions, chives</i>	CUMBERLAND SAUSAGE RING (1,2,4,7,14) <i>Colcannon potato, mini Yorkshire pudding, braised red cabbage, with cider, onion & sage gravy</i>
BEER BATTERED FISH (1,2,4,5,7,9,12,14) <i>Chips, tartare sauce, mushy peas, chip shop curry sauce</i>	CHICKEN SUPREME (1,2,4,7,14)(GFA) <i>Brioche bread pudding, mushroom puree, seasonal kale</i>
MUSHROOM TAGLIATELLE (2,4,7,9,10,14)(V)(GFA) <i>Coffee, almonds, pecorino sauce</i>	

FROM THE LAVA GRILL

Grilled over lava rocks, all served with fat chips, field mushroom, air-dried plum tomato, confit shallot, and a British nod to café de Paris butter (1,2,5,7,9,14)(GFA)

Add Peppercorn Sauce (1,4,7,14) - **£3.50**

SUFFOLK PORK TENDERLOIN CHIMICHURRI £5.00 Supplement	8OZ BRITISH FILLET STEAK £12.00 Supplement
10OZ BRITISH RIBEYE STEAK £12.00 Supplement	16OZ BRITISH CHATEAUBRIAND STEAK For Two - £28.00 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

Sides

FAT CHIPS (2)(GFA)	£5.00	GLAZED CARROTS (7)(VGA)	£5.00
PARMESAN & ROSEMARY FRIES (2)(GFA)	£5.00	SEASONAL GREENS (1,14)(VG)	£5.00
SPICED SWEET POTATO FRIES (2)(GFA)	£5.00	SIDE SALAD (1,9,14)(VG)	£5.00
MASHED POTATO (7)(VGA)	£5.00		

Desserts

HAZELNUT & SALTED CARAMEL TIRAMISU
(2,4,7,10,13,14)
£4.00 Supplement

BOXFORD FARMS APPLE CRUMBLE (2,4,7,10)(GFA)
Hazelnuts, caramel custard

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

BOXFORD FARMS ETON TIDY (4,7)
Using our own grown, compressed strawberries, raspberries & blueberries.
Meringues, Chantilly cream, elderflower gel, fruit coulis, grated chocolate

PINEAPPLE PANNA COTTA (7)(GF)(V)
Pineapple compote, pineapple crisp, crème fraîche syllabub, chocolate shortbread biscuit

DARK CHOCOLATE TART (2,4,7,13)
Crème fraîche

ENGLISH CHEESE BOARD (1,2,7,10,12,14)(GFA)
£8.00 Supplement
Tunworth British Camembert, Montgomery's Oglesfield, Scrumpy Sussex, Shepherd's Purse, Yorkshire Blue & Dazel Ash Goats Cheese, served with Boxford Farms seasonal fruit chutney, fruit & savoury biscuits, grapes, celery

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