



Lakes Restaurant

AT STOKES BY NAYLAND

LUNCH MENU

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

VEGETABLE SOUP OF THE DAY (1,2,7)(V)(VG) <i>Sourdough bread</i>	£5.00	CHICKEN CROQUETTES (4,5,7) <i>Caesar mayonnaise, gem lettuce, parmesan shavings, anchovies, parsley oil</i>	£9.00
SALMON & AVOCADO URAMAKI ROLL (5 pieces) (4,5,7,9,12,13,14) <i>Salmon, avocado, cucumber, cream cheese, wasabi mayo, chives, mixed sesame</i>	£10.00	COQUILLES ST JAKES (4,7,8,14) <i>Scallops cooked in the shell, pomme puree, chorizo, gratinated white wine & chive mousseline sauce</i>	£13.00
GRILLED ASPARAGUS SPEARS (4,7) <i>Poached hen's egg, crumbled feta</i>	£8.00		

Mains

FULL RACK OF BABY BACK PORK RIBS (1,4,9,14) <i>Cajun barbecue rub, deli style coleslaw, skin on fries</i>	£20.00	ALE & HAY SMOKED CHICKEN (2,7,14) <i>Wild garlic & watercress sauce, skin on fries, airdried plum tomato, slow roasted flat garlic mushroom</i>	£19.00
STEAK FRIT & FRENCH FRIES (1,2,5,7,9,14) <i>6oz lava grilled minute sirloin steak, café de Paris butter</i>	£20.00	BEER BATTERED FISH & CHIPS (2,4,5,14) <i>Beer battered market fish, minted peas, tartare sauce, lemon</i>	£18.00
PRAWN & NDUJA LINGUINE (2,3,4,7,14) <i>Blistered cherry tomato & nduja sausage sauce, parsley</i>	£20.00	SWEET POTATO THAI YELLOW CURRY (VG) <i>Basmati rice, fresh lime juice, coriander</i>	£16.00
WILD MUSHROOM & RICOTTA CANNELLONI (2,4,7) <i>Spinach puree, parmesan, olive oil</i>	£16.00		

Sides

FRENCH FRIES	£5.00	TENDERSTEM BROCCOLI (7)	£5.00
ONION RINGS (2)	£5.00	CAESAR SALAD (2,5,7,14)	£5.00
SWEET POTATO FRIES	£5.00	HISPI CABBAGE, MISO MAYO, CRISPY ONION (2,13)	£5.00

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

Desserts

BOXFORD FARMS APPLE STICKY TOFFEE PUDDING (2,4,7,10,14)(GFA) <i>Hot caramel toffee sauce, hazelnut tuille, vanilla ice cream</i>	£7.00	ICE CREAM OR SORBET SELECTION (7,10)(VGA) <i>Any three scoops. Please ask your server for today's choices</i>	£5.00
CHOCOLATE FONDANT PUDDING (2,4,7,13)(GFA) <i>Please allow 15 minutes cooking time</i> <i>Tuille biscuit, rhubarb & custard ice cream</i>	£7.00	ENGLISH CHEESE BOARD (1,2,7,12,13,14) <i>Binham Blue, Black Bomber & Somerset Brie cheeses, served with Boxford Farms apple & apricot chutney, Miller's Damsel savoury biscuits, grapes, celery</i>	£10.00
CLASSIC BAKEWELL TART (2,4,7,10) <i>Raspberry gel, fresh raspberries, raspberry ripple ice cream</i>	£7.00		

Tea

Pot of tea for one	£2.00	Pot of fruit tea for one	£2.50
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Coffee

Americano	£2.60	Cappuccino	£3.20
Latte	£3.20	Flat White	£3.20
Single Espresso	£1.90	Double Espresso	£3.00

Liqueur Coffee

Irish Coffee <i>Jameson's Whiskey</i>	£6.50	Baileys Coffee <i>Baileys</i>	£6.50
Calypso Coffee <i>Tia Maria</i>	£6.50	French Coffee <i>Brandy</i>	£6.50

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