

AT STOKE BY NAYLAND

## LUNCH MENU



N 1	•			1
	l i l	h	h	les
$I \setminus$	ш	1)	1)	ヒト
1 1		$\sim$	$\sim$	-

SELECTION OF ARTISAN BREAD (2,7) Smoked sundried tomato butter	£4.50	BLACK & GREEN PROVENÇAL OLIVES (14)	£4.50
Starters			
VEGETABLE SOUP OF THE DAY (1,2,7)(V)(VG) Sourdough bread	£5.00	CHICKEN CROQUETTES (4,5,7) Caesar mayonnaise, gem lettuce, parmesan shavings, anchovies, parsley oil	£9.00
SALMON & AVOCADO URAMAKI ROLL (5 pieces) (4,5,7,9,12,13,14) Salmon, avocado, cucumber, cream cheese, wasabi mayo, chives, mixed sesame	£10.00	COQUILLES ST JAQUES (4,7,8,14) Scallops cooked in the shell, pomme puree, chorizo, gratinated white wine & chive mousseline sauce	£13.00
BURRATA (7,10,14) Heritage tomatoes, Italian soft cheese, basil pesto, balsamic, pine nuts	£9.50		
Mains			
FULL RACK OF BABY BACK PORK RIBS (1,4,9,14) Cajun barbecue rub, deli style coleslaw, skin on fries	£20.00	ALE & HAY SMOKED CHICKEN (2,7,14) Wild garlic & watercress sauce, skin on fries, airdried plum tomato, slow roasted flat garlic mushroom	£19.00
STEAK FRIT & FRENCH FRIES (1,2,5,7,9,14) 60z lava grilled minute sirloin steak, café de Paris butter	£20.00	BEER BATTERED FISH & CHIPS (2,4,5,14) Beer battered market fish, minted peas, tartare sauce, lemon	£18.00
PRAWN & NDUJA LINGUINE (2,3,4,7,14) Blistered cherry tomato & nduja sausage sauce, parsley	£20.00	SWEET POTATO THAI YELLOW CURRY (VG) Basmati rice, fresh lime juice, coriander	£16.00
WILD MUSHROOM & RICOTTA CANNELLONI (2,4,7) Spinach puree, parmesan, olive oil	£16.00		
Sides			
FRENCH FRIES	£5.00	TENDERSTEM BROCCOLI (7)	£5.00
ONION RINGS (2)	£5.00	<b>CAESAR SALAD</b> (2,5,7,14)	£5.00
SWEET POTATO FRIES	£5.00	HISPI CABBAGE, MISO MAYO, CRISPY ONION $(2,13)$	£5.00

## Allergy Key



1)	esse	rtc
レ	COOC	」しこ

BOXFORD FARMS APPLE STICKY TOFFEE PUDDING (2,4,7,10,14)(GFA) Hot caramel toffee sauce, hazelnut tuille, vanilla ice cream	£7.00	ICE CREAM OR SORBET SELECTION (7,10)(VGA) Any three scoops. Please ask your server for today's choices	£5.00
CHOCOLATE FONDANT PUDDING (2,4,7,13)(GFA)  Please allow 15 minutes cooking time  Tuille biscuit, rhubarb & custard ice cream	£7.00	ENGLISH CHEESE BOARD (1,2,7,12,13,14) Binham Blue, Black Bomber & Somerset Brie cheeses, served with Boxford Farms apple & apricot chutney,	
CLASSIC BAKEWELL TART (2,4,7,10) Raspberry gel, fresh raspberries, raspberry ripple ice cream	£7.00	Miller's Damsel savoury biscuits, grapes, celery	
Tea			
Pot of tea for one	£2.00	Pot of fruit tea for one	£2.50
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 Jameson's Whiskey	£6.50	Baileys Coffee Baileys	£6.50
Calypso Coffee Tia Maria	£6.50	French Coffee Brandy	£6.50