



Lakes Restaurant

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AT STOKE BY NAYLAND

# LUNCH MENU

## Nibbles

<b>SELECTION OF ARTISAN BREAD</b> (2,7,12) £4.50 <i>Smoked sundried tomato butter</i>	<b>BLACK &amp; GREEN PROVENÇAL OLIVES</b> £4.50 (14)
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## Starters

<b>SOUP OF THE DAY</b> (1,2,7)(V)(VGA) £6.95 <i>Sourdough bread</i>	<b>SMOKED DUCK &amp; WATERMELON</b> (10) £10.50 <i>Cashew, fris�, plum dressing</i>
<b>BURRATA</b> (7,10,14) £9.50 <i>Heritage tomato, basil pesto, balsamic, pine nuts</i>	<b>BRAISED BEEF RAVIOLI</b> (1,2,4,7) £11.50 <i>Sage butter, horseradish, Grana Padano</i>
<b>CONFIT CHICKEN &amp; HAM HOCK TERRINE</b> (1,2,9,14) £8.50 <i>Piccalilli, pea salad, sourdough crostini</i>	<b>SCOTCH EGG</b> (2,7,4,9) £9.95 <i>American mustard mayonnaise, pork crisp, tomato chutney</i>
<b>SALMON &amp; AVOCADO URAMAKI ROLL</b> (5 pieces) (4,5,7,9,12,13,14) £9.95 <i>Salmon, avocado, cucumber, cream cheese, wasabi mayo, chives, mixed sesame</i>	<b>FILLET OF MACKEREL</b> (5,7,9,14) £12.50 <i>Beetroot, cr�me fraiche, Jersey Royal, chicory, nori salt</i>

## Mains

### FROM THE SMOKEHOUSE

<b>FULL RACK OF BABY BACK PORK RIBS</b> £22.50 (1,9,12,13,14) <i>House rub, Asian slaw, skin on fries</i>	<b>ALE DRUNKEN SMOKED CHICKEN</b> £19.50 (2,7,12,14) <i>House rub, Asian slaw, skin on fries</i>
<b>HOT SMOKED CHALK STREAM TROUT</b> £18.95 (5,14) <i>Chicory, pink firs, capers, sun blushed tomato, samphire, lemon dressing</i>	<b>SLOW SMOKED BELLY OF PORK</b> £24.00 (1,2,4,9,13,14) <i>Miso mayonnaise, hispi cabbage, crispy onions, sweet potato mash, house BBQ sauce</i>

### FROM THE LAVA GRILL

<b>STEAKS</b> (1,2,4,7,14)(GFA) <i>Grilled over lava rocks, served with rocket &amp; parmesan salad, peppercorn sauce, chips</i>	<b>DIRTY POSH 6OZ STEAK BURGER</b> £18.50 (2,4,7,9,12,14) <i>Monterey Jack cheese, bacon crumb, brioche bun, coleslaw, skin on fries</i>
<b>8OZ SIRLOIN STEAK</b> £30.00	
<b>8OZ FILLET STEAK</b> £37.00	
<b>10OZ RIBEYE STEAK</b> £33.00	
<b>16OZ CHATEAUBRIAND</b> - Ideal for sharing £70.00	
<b>T-BONE STEAK (16 - 20OZ)</b> £42.00	

### 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*

## FROM THE STOVE

<b>ROASTED LAMB RUMP</b> (1,7,12,14) <i>Sumac, red pepper hummus, butterbean &amp; mint salsa, baby carrots, pickled golden raisins, dauphinoise potatoes</i>	<b>£29.00</b>	<b>CHICKEN BREAST WRAPPED IN SMOKEY PANCETTA</b> (1,7,13,14) <i>Edamame beans, peas, jus, charred gem lettuce, dauphinoise potatoes</i>	<b>£26.00</b>
<b>HAKE KIEV</b> (2,4,5,7,14) <i>Panko breadcrumbs, garlic, rainbow &amp; fennel slaw, rosti chip</i>	<b>£27.00</b>	<b>CHARRED NEPALESE CAULIFLOWER</b> (1)(VG) <i>Garlic &amp; lemon black rice, spring onion, celeriac puree</i>	<b>£19.00</b>
<b>LINGUINE FRUTTI DI MARE</b> (2,3,7,8,14) <i>King prawns, squid, mussels, white wine, cherry tomato, chilli, garlic, parsley</i>	<b>£23.50</b>	<b>RISOTTO VERDE</b> (1,4,7,10,14)(V) <i>Peas, spinach, spring onion, mint, lemon, toasted pine nuts, Grana Padano</i>	<b>£17.50</b>

## Sides

<b>FRENCH FRIES</b> (2)	<b>£5.00</b>	<b>POSH CHIPS</b> (2,4,7,14) <i>Truffle oil, parmesan</i>	<b>£5.00</b>
<b>DAUPHINOISE POTATOES</b> (7)	<b>£5.00</b>	<b>CAESAR SALAD</b> (2,7,14)	<b>£5.00</b>
<b>SWEET &amp; SOUR CARROTS</b> <i>Honey, fresh lemon juice</i>	<b>£5.00</b>	<b>FINE BEANS &amp; SAUTEED SHALLOTS</b> (7)	<b>£5.00</b>

## Desserts

<b>CHOCOLATE FONDANT PUDDING</b> (2,4,7,10,13) <i>Please allow 15 minutes cooking time</i> <i>White chocolate &amp; raspberry ice cream, pistachio curd</i>	<b>£9.50</b>	<b>BOXFORD FARMS STRAWBERRIES &amp; CREAM</b> (2,4,7)(GFA)(VGA) <i>Chocolate crunch biscuit</i>	<b>£7.00</b>
<b>APPLE MOUSSE</b> (2,4,7)(GFA) <i>Honey crèmeux, apple gel, honeycomb, honey tuille</i>	<b>£8.50</b>	<b>WARM BAKEWELL TART</b> (2,4,7,10) <i>Raspberry ripple ice cream, raspberry gel</i>	<b>£8.95</b>
<b>RHUBARB CRÈME BRÛLÉE</b> (2,4,7) <i>Shortbread, rhubarb &amp; custard ice cream, poached rhubarb</i>	<b>£10.50</b>	<b>ICE CREAM OR SORBET SELECTION</b> (7,10)(VGA) <i>Any three scoops. Please ask your server for today's choices</i>	<b>£5.00</b>
<b>VANILLA &amp; COFFEE ICED PARFAIT</b> (2,4,7,10) <i>Almond biscuit, dark chocolate sauce</i>	<b>£7.95</b>	<b>ENGLISH CHEESE BOARD</b> (1,2,7,12,13,14) <i>Black Bomber, Suffolk Gold, Suffolk Brie, Binham Blue &amp; Norfolk Mardler cheeses, served with Boxford Farms apple &amp; apricot chutney, Miller's Damsel savoury biscuits, grapes, celery</i>	<b>£15.00</b>

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