



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	PADRÓN PEPPERS (4,7)(V) <i>Blue cheese dip</i>	£5.00
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>	BEEF RAGU CROQUETTES (1,2,4,7,9,14) <i>Smoked pomodoro tomato sauce, fresh parmesan, micro basil</i>

Mains

FROM THE STOVE

MADRAS BUTTER ROASTED MONKFISH (2,3,5,7,14)(GFA) £7.00 Supplement <i>Potted prawns, samphire, new potatoes, croutons</i>	^{SRI} 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>
CAULIFLOWER RISOTTO (1,7,14)(V)(VGA) <i>Taggiasca olives, sun dried tomatoes</i>	PORK & APPLE SAUSAGES (1,2,7,14) <i>Colcannon potato, 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>Kale, bread pudding, mushroom puree</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 WHITE PORK CHOP £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



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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

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

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

MANGO SOUP (VG)
Lychee granita

ENGLISH CHEESE BOARD (1,2,7,10,12,14)(GFA)
£7.00 Supplement
Black Bomber, Suffolk Gold, Suffolk Brie, Binham Blue & Norfolk Mardler cheeses, served with Boxford Farms apple & apricot chutney, Miller's Damsel savoury biscuits, grapes, celery

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