



Lakes Restaurant

AT STOKE BY NAYLAND

MIDWEEK
CARVERY

1 Course - £16.50 • 2 Courses – £22.50 • 3 Courses – £29.95

Nibbles

£4.50 Each

SOURDOUGH BREAD (2,7)(GFA)
Salted butter

BLACK & GREEN PROVENÇAL OLIVES (14)(GFA)

Starters

SOUP OF THE DAY (1,2,7)(V)(VG)(GFA)
Bread roll

PEA & SHALLOT RAVIOLI (2,7,14)(VGA)
Watercress & spinach velouté

SMOKED HADDOCK SCOTCH EGG (2,4,5,7,10)
Coconut & korma sauce

HAM HOCK & SUFFOLK CIDER TERRINE
(1,2,4,7,9,14)(GFA)
Toasted brioche, pickles, piccalilli

From the Carvery

All served with roast potatoes, a selection of seasonal vegetables, cauliflower cheese and Yorkshire pudding

ROAST SIRLOIN OF BEEF

HONEY & MUSTARD GLAZED GAMMON

ROASTED CHICKEN BREAST

Mains from the Stove

BAKED FILLET OF HAKE (2,5,7,14)
£3.00 Supplement
Crushed new potato, watercress velouté, buttered kale

BEETROOT RISOTTO (7,9,14)(V)(VGA)(GFA)
Pickled shallot, baby beetroot, whipped goats curd

Sides

£5.00 Each

FRENCH FRIES (2)(GFA)

HONEY GLAZED CARROTS (GFA)

CHIPS (GFA)

BUTTERED WINTER GREENS (7)(GFA)

MASHED POTATO (7)(GFA)

Desserts

STICKY TOFFEE & GINGER PUDDING
(2,4,7,14)(GFA)
Butterscotch sauce, apricot & ginger compote, vanilla pod ice cream

WHITE & MILK CHOCOLATE TORTE (2,4,7,13,14)
Biscoff crumb, café latte ice cream

BOXFORD FARMS PEAR TARTE TATIN (2)(VG)
For Two – £2.00 Supplement
Vanilla pod ice cream

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

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