



Lakes Restaurant

AT STOKE BY NAYLAND

2 Courses - £31.50 • 3 Courses - £37.50

For guests on our Winter Wonderland package, additional charges will apply for menu upgrades or a third course.

Nibbles £4.50 each

SELECTION OF ARTISAN BREAD (2, 7)

Smoked sundried tomato butter

BLACK & GREEN PROVENÇAL OLIVES (14)

Starters

VEGETABLE SOUP OF THE DAY (1) (V) (VGA)

FRENCH ONION SOUP (2, 7, 14) (GFA)

Gruyere cheese, chive crouton

PRAWN, CRAB, CRAYFISH & SMOKED SALMON COCKTAIL (1, 3, 4, 5)

£3.00 Supplement

*Shredded iceberg and radicchio, citrus infused cocktail sauce,
cucumber ribbons*

HAM HOCK TERRINE (1, 2, 9, 14)

*Soft boiled hens egg, celeriac puree, cornichons, pickled carrot &
shallot, beetroots, radish, sourdough toasts*

CULLEN SKINK TART (2, 4, 5, 7, 9)

*Warm tartlet with smoked haddock, leeks & potatoes, topped with a
poached egg and Lincolnshire Poacher cheese sauce*

VIETNAMESE TOFU SPRING ROLL (11, 12, 13) (VG)

*Filled with rice noodles, mixed vegetables, coriander and chilli,
served with a satay dipping sauce*

Sides £4.00 each

CHUNKY CHIPS

SKIN ON FRIES

CRUSHED NEW POTATO CAKE (7)

DAUPHINOISE POTATO (7)

ROASTED ROOT VEGETABLES (1)

BRUSSELS SPROUTS, PANCETTA & PINE NUTS (10)

Mains

From the lava grill

8OZ FILLET STEAK

£12.00 Supplement

8OZ SIRLOIN STEAK

£8.00 Supplement

*All steaks are served with slow roasted garlic and herb flat
mushroom, plum tomato, shallot, watercress, thick cut chips, and
peppercorn sauce (7, 14)*

LAKE'S GOURMET 8OZ STEAK BURGER

(2, 4, 7, 9, 12, 14)

*Topped with sticky pepper brisket ends, served in a toasted sesame
brioche bun with lettuce and blue cheese mayonnaise, deli styled slaw,
skin-on fries*

From the stove

MINTED HONEY CRUSTED LAMB RUMP (1, 7, 9, 14)

£5.00 Supplement

Dauphinoise potatoes, roasted root vegetables, redcurrant jus

BAKED FILLET OF SALMON (2,4,5,7) (GFA)

*Topped with a brioche, leek & herb crumb, with crushed new potato
cake, white wine & saffron cream sauce*

SLOW ROASTED PORK BELLY (2,4,7) (GFA)

*Crackling, caramelised apple sauce, roast potatoes, roast parsnip,
glazed carrots, red wine gravy*

ROAST EAST ANGLIAN TURKEY (2,4) (GFA)

*Bacon wrapped chipolata, roast potatoes, roast parsnip, glazed
carrots, Brussels sprouts, red wine gravy*

SWEET POTATO, AUBERGINE & BUTTERBEAN RENDANG CURRY (13) (VG) (GFA)

Malaysian coconut curry sauce, spinach, basmati rice

LENTIL, VEGETABLE, DATE & CHESTNUT LOAF (10) (VG)

*Roast potatoes, roast parsnip, glazed carrots, Brussels sprouts,
vegetable gravy*

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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Desserts

CHRISTMAS PUDDING (2,4,7) (VGA)

Boxford Farms blueberries, brandy sauce, orange shortbread biscuit

CHOCOLATE MOUSSE PRYAMID (2, 4, 7, 13)

Salted caramel sauce

BAKED NEW YORK CHEESECAKE (2, 4, 7) (GFA)

Black cherry compote, chocolate soil, vanilla ice cream

BOXFORD FARM COX APPLE & DATE STICKY TOFFEE PUDDING (2, 4, 7, 14)

Madagascan vanilla ice cream

ICE CREAM & SORBET (7, 13) (VGA)

Selection of ice creams or sorbets of the day

Cheese

ENGLISH CHEESE PLATE (2,7,14) (V)

£5.00 Supplement

Boxford Farms apple and apricot chutney, Miller's savoury biscuits

CHEESE MENU

Binham Blue

A creamy blue with good flavour throughout that is not too overpowering to the pallet. It produces a natural crust and is full-flavoured and creamy textured with a good bite on the finish with a typical blue richness.

Cornish Yarg

Cornish Yarg is a nettle wrapped semi-hard cheese made from grass-rich Cornish milk. Tangy under its natural rind with a slightly crumbly core. The nettle leaves, which attract naturally occurring moulds, are brushed onto the cheese in concentric circles. As the cheese matures, the edible wrap imparts a delicate, mushroomy taste.

Lincolnshire Poacher

Lincolnshire Poacher is a hard, mature cheese that is somewhere between a cheddar and a Swiss mountain cheese. It is matured for 14-16 months giving it a compact texture whilst retaining a wonderful creaminess. The taste is undeniably of tropical fruits with a hint of nuttiness and a savoury finish.

West Country Brie

Our West Country Brie is exactly what it says on the wrapper. Soft and creamy with herbaceous flavours, it is a perfect example of an English classic. It is made at the Lubborn Creamery in the valley of Cricket St Thomas. This South Somerset valley has perfect soil and plenty of rainfall, producing ideal grazing for the cows that roam these pastures.

Wensum White Goats

Soft, mould ripened goat's cheese with a brie-like texture. Made with pasteurised goat's milk by the Steggles family in Honingham, near Norwich.

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