



Lakes Restaurant

AT STOKE BY NAYLAND

2 Courses - £28.95 • 3 Courses - £34.95

Starters

VEGETABLE SOUP OF THE DAY (V) (VGA)

GOATS CHEESE & BEETROOT (7, 10, 14) (V) (VGA)

Whipped goats cheese, salt baked beetroot, frisée, crushed hazelnuts, balsamic vinaigrette

CHICKEN RILLETTE (2, 4, 7, 9, 14)

Confit chicken and apricot rilette, sourdough, curried aioli

PASTRAMI (4, 9, 14)

Soft boiled hens egg, cornichons, shallot, coriander

CLASSIC PRAWN COCKTAIL (2, 3, 4, 14)

Lakes' citrus cocktail sauce, cucumber ribbons, brown bread and butter

Today's Roasts

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

Kindly note we will be offering three carvery joints on rotation each week:

ROAST SIRLOIN OF BEEF

With horseradish sauce

HALF ROASTED CHICKEN

With cranberry sauce

ROASTED TURKEY CROWN

With cranberry sauce

ROASTED VEGETABLE LOAF (VG)

Available every week

LOIN OF SUFFOLK PORK

With apple sauce

LEG OF LAMB

With mint sauce

HONEY MUSTARD GLAZED GAMMON

ROASTED DUCK BREAST

With orange compote

Small plates from the carvery are available at £12.50

From the Stove

BAKED HAKE LOIN (5, 7, 10)

Hake loin, roquette crust, crushed new potatoes, Tenderstem broccoli, Romanesco sauce

MISO BAKED AUBERGINE (V)(VGA) (1, 2, 13)

Stir fried Asian vegetables with noodles in a teriyaki sauce

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

Our Juniors Menu is available on request. Please ask a member of the team.

Please inform your server of any food allergies or dietary requirements before ordering.



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Desserts

BOXFORD STRAWBERRIES (V)(VGA) (2, 4, 7)

Fresh pouring cream, homemade shortbread

DARK CHOCOLATE & BLACK CHERRY TARTLET (2, 4, 7)

Raspberry gel, fresh raspberries, raspberry sorbet

BANANA PANNACOTTA (4, 7)

Salted caramel, rosemary salted popcorn

ICE CREAM & SORBET (V)(VGA) (4, 7)

Selection of ice creams or sorbets of the day

Cheese

ENGLISH CHEESE PLATE (V) (2, 4, 7, 14)

£5.00 Supplement

Spiced apple and apricot chutney, Miller's savoury biscuits, grapes

CHEESE MENU

Baron Bigod

Made in the style of the Brie de Meaux, the Baron Bigod has a creamy full flavour with hints of mushroom. It is slightly less strong than its French equivalent but still has a lot to offer. Its aroma becomes more intense with age and its texture softer and runnier.

Rosary

An English goat's cheese made in Salisbury. Very smooth and clean on the palate with a mousse-like texture. Served warm, rolled in panko.

Suffolk Gold

Using creamy milk from their herd of Guernsey cows, slightly pressed and aged to give a golden rind. The high butterfat content in the Guernsey milk gives this cheese a mild sweetness and its distinctive deep yellow colour, while the texture is firm with a few small gouda-like holes.

Binham Blue

Made from a herd that graze on the salty flats around Wells-on-Sea, Catherine Temple has developed a creamy, delicate blue cheese for those who might not feel they are blue cheese fans. Solid blue veining, soft paste, mellow, creamy, salty.

Roquefort

The cheese of love, Roquefort was discovered when a shepherd abandoned his plain cheese to visit his sweetheart and returned to find it pocked with blue. A lovely moist, almost spreadable white and dark blue milky texture, fruity and salty with a delicate complexity, strong and tangy finish.

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