



Lakes Restaurant

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AT STOKE BY NAYLAND

DINNER  
MENU

2 Courses – £33.50 • 3 Courses – £39.50

## Nibbles

£4.50 Each

### SELECTION OF ARTISAN BREAD (2, 7)

*Smoked sundried tomato butter*

### BLACK & GREEN PROVENÇAL OLIVES (14)

## Starters

### SOUP OF THE DAY (1, 2, 7)(V)(VG)

*Sourdough bread*

### GRILLED ASPARAGUS SPEARS (4, 7)

*Poached hen's egg, crumbled feta*

### FRENCH ONION SOUP (1, 2, 7, 14)(GFA)

*Gruyere cheese & chive crouton*

### CHICKEN CROQUETTES (4, 5, 7)

*Caesar mayonnaise, gem lettuce, parmesan shavings, anchovies, parsley oil*

### SALMON & AVOCADO URAMAKI ROLL

(5 pieces) (4, 5, 7, 9, 12, 13, 14)

*Salmon, avocado, cucumber, cream cheese, wasabi mayo, chives, mixed sesame*

### COQUILLES ST JAUQUES (4, 7, 8, 14)

**£5.00 Supplement**

*Scallops cooked in the shell, pomme puree, chorizo, gratinated white wine & chive mousseline sauce*

### WILD MUSHROOM & RICOTTA CANNELLONI

(2, 4, 7)

*Spinach puree, parmesan, olive oil*

## Mains

### FROM THE SMOKEHOUSE

#### FULL RACK OF BABY BACK PORK RIBS (1, 4, 9, 14)

*Cajun barbecue rub, deli style coleslaw, skin on fries*

#### HOT SMOKED CHIMICHURRI SALMON STEAK (5, 7)

*Lyonnais new potatoes, cherry tomatoes, courgette*

#### ALE & HAY SMOKED CHICKEN (2, 7, 14)

*Wild garlic & watercress sauce, skin on fries, airdried plum tomato, slow roasted flat garlic mushroom*

#### SMOKED CHIPOTLE BELLY OF SUFFOLK PORK

STRIPS (2, 7, 13, 14)

*Smoked garlic mashed potatoes, hispi cabbage, miso mayo, crispy onions*

### FROM THE LAVA GRILL

#### STEAKS (1, 2, 7, 14)

*Grilled over lava rocks, served with roasted portobello mushroom, airdried plum tomato, roasted shallot, chunky chips, peppercorn sauce*

#### 6OZ STEAK BURGER (2, 4, 7, 9, 12, 14)

*Smoky bacon crumbs, Monterey Jack cheese, sesame brioche bap, iceberg lettuce, dirty burger sauce*

8OZ SIRLOIN STEAK (£7.00 Supplement)

8OZ FILLET STEAK (£12.00 Supplement)

10OZ RIBEYE STEAK (£8.00 Supplement)

16OZ CHATEAUBRIAND – *Ideal for sharing* (£20.00 Supplement)

T-BONE STEAK (16 – 20OZ) (£12.00 Supplement)

#### SURF YOUR TURF

3 x PIRI PIRI KING PRAWN SKEWER (3) (£6.00 Supplement)

5 x PIRI PIRI KING PRAWN SKEWER (3) (£8.00 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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### FROM THE STOVE

#### ROASTED LAMB RUMP (1,7,9,14)

**£6.00 Supplement**

*Minted honey mustard crust, roasted root vegetables, dauphinoise potatoes, redcurrant jus*

#### CONFIT DUCK LEG & ROASTED DUCK BREAST

(1,7,14)

*Haricot beans, pancetta, vegetable cassoulet*

#### KING PRAWN & NDUJA LINGUINE (2,3,4,7,14)

*Blistered cherry tomatoes, seasonal asparagus, spicy Nduja cream sauce*

#### PAN ROASTED HAKE LOIN (5,7)

**£4.00 Supplement**

*Roasted new potato, smoky sundried tomatoes, samphire*

#### PESTO FETTUCCINI (2,4,7,10,14)

*Green pesto, roasted pine nuts, broccoli, sundried tomatoes, shaved parmesan*

#### SWEET POTATO THAI YELLOW CURRY (VG)

*Basmati rice, fresh lime juice, coriander*

### Sides

**£5.00 Supplement**

#### FRENCH FRIES

#### SWEET POTATO FRIES

#### DAUPHINOISE POTATOES (7)

#### CAESAR SALAD (2,5,7,14)

#### TRIPLE COOKED CHIPS

#### ONION RINGS (2)

#### TENDERSTEM BROCCOLI (7)

#### HISPI CABBAGE, MISO MAYO, CRISPY ONION (2,13)

### Desserts

#### CHOCOLATE FONDANT PUDDING (2,4,7)(GFA)

**Please allow 15 minutes cooking time**

*Tuille biscuit, rhubarb & custard ice cream*

#### BOXFORD FARMS APPLE STICKY TOFFEE PUDDING

(2,4,7,10,14)(GFA)

*Hot caramel toffee sauce, hazelnut tuille, vanilla ice cream*

#### SALTED CARAMEL CRÈME BRULEE (2,4,7,14)(GFA)

*Chocolate shortbread*

#### ENGLISH CHEESE BOARD (1,2,7,12,13,14)

**£7.00 Supplement**

*Binham Blue*

*Cornish Yarg*

*Black Bomber*

*Somerset Brie*

*Wensum White Goats' Cheese*

*Served with Boxford Farms apple & apricot chutney, Miller's Damsel savoury biscuits, grapes, celery*

#### BAKED NEW YORK CHEESECAKE (2,4,7,13)

*Black cherry compote, chocolate soil, chocolate ice cream*

#### CLASSIC BAKEWELL TART (2,4,7,10)

*Raspberry gel, fresh raspberries, raspberry ripple ice cream*

#### ICE CREAM OR SORBET SELECTION (7,10)(VGA)

*Any three scoops. Please ask your server for today's choices*

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