



Lakes Restaurant

AT STOKE BY NAYLAND

2 Courses - £31.50 • 3 Courses - £37.50

Nibbles £4.50 each

SELECTION OF ARTISANAL BREAD (2, 7)

Seaweed butter

BLACK & GREEN PROVENÇAL OLIVES (14)

Starters

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

THICK CUT SMOKED SALMON (2, 4, 5, 7)

Sliced cucumber, crème cheese, chive blinis

PASTRAMI (4, 9, 14)

Soft boiled hens egg, cornichons, shallot, coriander

MACKEREL (5, 14)

Torched mackerel fillet, basil oil, cherry tomato salad, pickled shallot

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

Confit chicken and apricot rillette, sourdough, curried aioli

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

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

Mains

From the lava grill

8OZ FILLET STEAK

£12.00 Supplement

10OZ RIBEYE STEAK

£10.00 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 either peppercorn sauce (7, 14) or chimichurri sauce (14)

LAKE'S GOURMET 8OZ STEAK BURGER

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

Toasted sesame brioche bun, smoked streaky bacon, Gouda cheese, chilli relish, lettuce, rainbow slaw, skin-on fries

From the stove

ROASTED LAMB RUMP (1, 7, 14)

£5.00 Supplement

Crispy polenta, butternut squash, wilted radicchio, marjoram jus

BAKED HAKE LOIN (5, 7, 10)

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

PORK TENDERLOIN (7, 9, 14)

Grilled pork tenderloin, dauphinoise potatoes, chargrilled leeks, treacle reduction

CRISPY SKINNED CORNFED CHICKEN SUPREME

(1, 2, 7, 13, 14)

Rigatoni pasta, roasted courgette, basil, baby onion cream sauce

MISO BAKED AUBERGINE (1, 2, 4, 13) (V) (VGA)

Stir fried Asian vegetables with noodles in a teriyaki sauce

Sides

£4.00 each

Chunky Chips

Thyme Butter Roasted Courgette & Silver Skin Onions (7)

Tenderstem Broccoli, Toasted Almonds & Seaweed Butter (7, 10)

Skin On Fries

Dauphinoise Potato (7)

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

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



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Desserts

BANANA PANNACOTTA (2, 4, 7)

Salted caramel, rosemary salted popcorn

ORANGE & ALMOND SPONGE (4, 7, 10)

Lemon sorbet, vanilla anglaise

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

Vanilla Chantilly

BOXFORD FARMS STRAWBERRIES (2, 7) (V)

Fresh pouring cream, homemade shortbread

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

Norfolk Pinkfoot

Matured in cloth bandages, this young, cheddar-like cheese has a natural orange colour. Made at the Abbey Farm Dairy in Binham, Norfolk using unpasteurised cow's milk, where the curd is slowly left to ripen for over 12 hours before being potted.

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.

Suffolk Blue

Smooth, creamy, lightly blue-veined cheese handmade at the Whitegate Farm in Creeting St Mary, Suffolk. Using the farm's herd of Jersey cows, this pasteurised cheese has a rich, buttery flavour and texture.

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 Stegges family in Honingham, near Norwich.

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