



Lakes Restaurant

AT STOKES 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

BURRATA (7, 10, 14)

Heritage tomatoes, Italian soft cheese, basil pesto, balsamic, pine nuts

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 JAKES (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)

Lyonnise 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

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

Tuile 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 BRULÉE (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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