



# 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)**

**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 SKINT TART (2, 4, 5, 7, 9)**  
*Warm tartlet with smoked haddock, leeks & potatoes, topped with a poached egg and Lincolnshire Poacher cheese sauce*

**KATSU CHICKEN SUSHI ROLL (2, 4, 9, 13)**  
*Coconut crumbed chicken, curried mayonnaise, fried onions, pickled ginger, wasabi, dipping soy*

**VIETNAMESE TOFU SPRING ROLL (11, 12, 13)(VG)**  
*Filled with rice noodles, mixed vegetables, coriander and chilli, served with a satay dipping sauce*

## 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 peppercorn sauce (7, 14)*

**LAKE'S GOURMET 6OZ STEAK BURGER (2, 4, 7, 12, 14)**

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

*From the stove*

**LAMB RUMP MINTED HONEY CRUST (1, 7, 9, 14)**  
**£5.00 Supplement**  
*Dauphinoise potatoes, roasted root vegetables, redcurrant jus*

**SALMON TERYIAKI (5, 12, 13)**  
*Sweet potato mash, shiitake mushrooms with sticky soy, steamed pak choi*

**PORK BELLY (2, 7, 14)**  
*Slow roasted pork belly, homemade black pudding, creamed potatoes, savoy cabbage, apple sauce, glazed carrots, jus*

**CRISPY SKINNED CHICKEN SUPREME (1, 2, 7, 13, 14)**  
*Fried gnocchi, grilled courgette wedges, plum tomato, provençale sauce*

**SWEET POTATO, AUBERGINE & BUTTERBEAN RENDANG CURRY (13)(VG)(GFA)**  
*Malaysian coconut curry sauce, spinach, basmati rice*

## Sides £4.00 each

**Chunky Chips**      **Thyme Butter Roasted Courgette & Silver Skin Onions (7)**      **Roasted Root Vegetables (1)**

**Skin On Fries**      **Dauphinoise Potato (7)**      **Sticky Shitake Mushrooms (7,13,14)**

### 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

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#### CRÈME CARAMEL (2,7)

*Gingerbread crumbs, poached spiced winter fruits*

#### CHOCOLATE MOUSSE PRYAMID (4,10)

*Salted caramel sauce*

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

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

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

*Madagascar vanilla ice cream*

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

*Selection of ice creams or sorbets of the day*

### Cheese

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#### 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 Steggles family in Honingham, near Norwich.*

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