



Lakes Restaurant

AT STOKES BY NAYLAND

DINNER MENU

2 Courses – £33.50 • 3 Courses – £39.50

Nibbles

£4.50 Each

SELECTION OF ARTISAN BREAD (2,7,12)

Smoked sundried tomato butter

BLACK & GREEN PROVENÇAL OLIVES (14)

Starters

SOUP OF THE DAY (1,2,7)(V)(VGA)

Sourdough bread

SMOKED DUCK & WATERMELON (10)

Cashew, frisé, plum dressing

BURRATA (7,10,14)

Heritage tomato, basil pesto, balsamic, pine nuts

BRAISED BEEF RAVIOLI (1,2,4,7)

Sage butter, horseradish, Grana Padano

CONFIT CHICKEN & HAM HOCK TERRINE (1,2,9,14)

Piccalilli, pea salad, sourdough crostini

SCOTCH EGG (2,7,4,9)

American mustard mayonnaise, pork crisp, tomato chutney

SALMON & AVOCADO URAMAKI ROLL

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

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

FILLET OF MACKEREL (5,7,9,14)

Beetroot, crème fraîche, Jersey Royal, chicory, nori salt

Mains

FROM THE SMOKEHOUSE

FULL RACK OF BABY BACK PORK RIBS

(1,9,12,13,14)

House rub, Asian slaw, skin on fries

HOT SMOKED CHALK STREAM TROUT (5,14)

Chicory, pink firs, capers, sun blushed tomato, samphire, lemon dressing

ALE DRUNKEN SMOKED CHICKEN (2,7,12,14)

House rub, Asian slaw, skin on fries

SLOW SMOKED BELLY OF PORK (1,2,4,9,13,14)

Miso mayonnaise, hispi cabbage, crispy onions, sweet potato mash, house BBQ sauce

FROM THE LAVA GRILL

STEAKS (1,2,4,7,14)(GFA)

Grilled over lava rocks, served with rocket & parmesan salad, peppercorn sauce, chips

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

Monterey Jack cheese, bacon crumb, brioche bun, coleslaw, skin on fries

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)

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, 12, 14)

£6.00 Supplement

Sumac, red pepper hummus, butterbean & mint salsa, baby carrots, pickled golden raisins, dauphinoise potatoes

CHICKEN BREAST WRAPPED IN SMOKEY PANCETTA (1, 7, 13, 14)

Edamame beans, peas, jus, charred gem lettuce, dauphinoise potatoes

LINGUINE FRUTTI DI MARE (2, 3, 7, 8, 14)

King prawns, squid, mussels, white wine, cherry tomato, chilli, garlic, parsley

HAKE KIEV (2, 4, 5, 7, 14)

£4.00 Supplement

Panko breadcrumbs, garlic, rainbow & fennel slaw, rosti chip

CHARRED NEPALESE CAULIFLOWER (1)(VG)

Garlic & lemon black rice, spring onion, celeriac puree

RISOTTO VERDE (1, 4, 7, 10, 14)(V)

Peas, spinach, spring onion, mint, lemon, toasted pine nuts, Grana Padano

Sides

£5.00 Supplement

FRENCH FRIES (2)

DAUPHINOISE POTATOES (7)

SWEET & SOUR CARROTS

Honey, fresh lemon juice

POSH CHIPS (2, 4, 7, 14)

Truffle oil, parmesan

CAESAR SALAD (2, 7, 14)

FINE BEANS & SAUTEED SHALLOTS (7)

Desserts

CHOCOLATE FONDANT PUDDING (2, 4, 7, 10, 13)

Please allow 15 minutes cooking time

White chocolate & raspberry ice cream, pistachio curd

RHUBARB CRÈME BRÛLÉE (2, 4, 7)

Shortbread, rhubarb & custard ice cream, poached rhubarb

APPLE MOUSSE (2, 4, 7)(GFA)

Honey crèmeux, apple gel, honeycomb, honey tuille

VANILLA & COFFEE ICED PARFAIT (2, 4, 7, 10)

Almond biscuit, dark chocolate sauce

BOXFORD FARMS STRAWBERRIES (2, 7)

Chocolate crunch biscuit

WARM BAKEWELL TART (2, 4, 7, 10)

Raspberry ripple ice cream, raspberry gel

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

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

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

£7.00 Supplement

Black Bomber, Suffolk Gold, Suffolk Brie, Binham Blue & Norfolk Mardler cheeses, served with Boxford Farms apple & apricot chutney, Miller's Damsel savoury biscuits, grapes, celery

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