



Lakes Restaurant

AT STOKE BY NAYLAND

2 Courses - £31.50 • 3 Courses - £37.50

Nibbles £4.50 each

SELECTION OF ARTISAN BREAD (2, 7)
Smoked sundried tomato butter

BLACK & GREEN PROVENÇAL OLIVES (14)

Starters

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

FRENCH ONION SOUP (2, 7, 14) (GFA)
Gruyere cheese & chive crouton

THICK CUT SMOKED SALMON (2,4,5,14)
£3.00 Supplement
Warm blini pancakes, sauce gribiche, smoked salmon dill mousse

HAM HOCK TERRINE (1,2,4,9,14)
Soft boiled hens egg, celeriac puree, cornichons, pickled carrot, balsamic onions, radish, sourdough toast

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

HOISIN DUCK SPRING ROLL (2,4,14)
Pineapple chilli jam, coriander leaves, plum sauce

GREEN GODDESS VEGAN SUSHI ROLL (2,9,13) (VG)
Maki sushi roll with avocado, cucumber & tofu, served with pickled ginger, wasabi & soy sauce

Mains

From the lava grill

8OZ FILLET STEAK (7, 14)
£12.00 Supplement

10OZ RIBEYE STEAK (7, 14)
£10.00 Supplement

8OZ SIRLOIN STEAK (7, 14)
£8.00 Supplement

All steaks are served with a slow roasted garlic and herb flat mushroom, plum tomatoes, shallots, watercress, thick cut chips & peppercorn sauce

LAKES GOURMET 6OZ STEAK BURGER (2,4,7,12,14)

Served in a toasted sesame brioche bun with smoked bacon bites, Monterey Jack cheese, lettuce and Stokes chilli jam, with deli-style slaw & skin-on fries

From the stove

HONEY & MINT CRUSTED LAMB RUMP (1, 7, 9, 14)
£6.00 Supplement

Dauphinoise potatoes, roasted root vegetables, redcurrant jus

SALMON TERYIAKI (5,12,13)

Sweet potato mash, shiitake mushrooms, steamed pak choi

COD FILLET WITH PANCETTA (5,14)

Roasted Mediterranean vegetables, herb roasted baby potatoes, smoky tomatoes, basil oil, olives

CRISPY SKINNED CHICKEN SUPREME (1,2,7,13,14)

Fried gnocchi, grilled courgette wedges, plum tomato, Provençale sauce

WILD MUSHROOM, PEA & WATERCRESS RISOTTO (13) (VGA)

Arborio rice, risotto, parmesan

Sides £4.00 each

Chunky Chips

Thyme Buttered Roasted Courgettes & Baby Onions (7)

Roasted Root Vegetables (1)

Skin On Fries

Dauphinoise Potatoes (7)

Sticky Shiitake 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

BOXFORD FARMS APPLE TART TATIN (2,7)

Apple caramel sauce, vanilla ice cream, caramel tuile

SALTED CARAMEL CHOCOLATE MARQUIS (2,4,13)

Raspberry coulis, fresh raspberries, caramel ice cream

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

Black cherry compote, chocolate soil, vanilla ice cream

STICKY TOFFEE PUDDING (2,4,7,14)

Clotted cream, caramel sauce

ICE CREAM & SORBET

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, celery, grapes

CHEESE MENU

Binham Blue

A creamy blue with good flavour throughout that is not too overpowering to the pallet. It produces a natural crust and is full-flavoured and creamy textured with a good bite on the finish with a typical blue richness.

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.

Lincolnshire Poacher

Lincolnshire Poacher is a hard, mature cheese that is somewhere between a cheddar and a Swiss mountain cheese. It is matured for 14-16 months giving it a compact texture whilst retaining a wonderful creaminess. The taste is undeniably of tropical fruits with a hint of nuttiness and a savoury finish.

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 Steggle family in Honingham, near Norwich.

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