



Lakes Restaurant

AT STOKE BY NAYLAND

DINNER  
MENU

2 Courses – £33.50 • 3 Courses – £39.50

## Nibbles

£4.50 Each

**SOURDOUGH BREAD (2,7)(GFA)**  
Salted butter

**BLACK & GREEN PROVENÇAL OLIVES (14)(GFA)**

## Starters

**SOUP OF THE DAY (1,2)(V)(VG)(GFA)**  
Bread roll

**FRENCH ONION SOUP (1,2,7,14)(GFA)**  
Gruyere cheese crouton

**HAM HOCK & SUFFOLK CIDER TERRINE (1,2,4,7,9,14)(GFA)**  
Toasted brioche, pickles, piccalilli

**WHOLE BAKED CAMEMBERT (1,2,7,14)(GFA)**  
For Two - £4.00 Supplement  
Sourdough bread, fruit chutney, rosemary, garlic

**PEA & SHALLOT RAVIOLI (2,7,14)(VGA)**  
Watercress & spinach velouté

**CALIFORNIA ROLL (4 pieces) (4,5,7,9,12,13,14)(GFA)**  
Crab, avocado, cucumber, miso mayonnaise, sesame, ginger, wasabi, tobiko

**CONFIT DUCK SPRING ROLL (2,4,12,13,14)**  
£3.00 Supplement  
Mango, pak choi

**SMOKED HADDOCK SCOTCH EGG (2,4,5,7,10)**  
Coconut & korma sauce

## Mains

### FROM THE SMOKEHOUSE

**FULL RACK OF BABY BACK PORK RIBS (2,4,9,14)(GFA)**  
Skin-on fries, BBQ sauce, coleslaw

**BRAISED BELLY OF PORK (1,2,7)(GFA)**  
Creamed mashed potato, cavolo nero, apple puree

**HOT CHERRY WOOD SMOKED SALMON (4,5,9,14)(GFA)**  
Served cold. Artichokes, sun blushed tomato, olives, pickled shallots, mixed leaves, soft poached egg

### FROM THE LAVA GRILL

**STEAKS (1,2,4,7,14)(GFA)**  
Grilled over lava rocks, served with rocket & parmesan salad, peppercorn sauce, chips

**8OZ FILLET STEAK**  
£12.00 Supplement

**10OZ RIBEYE STEAK**  
£8.00 Supplement

**16OZ CHATEAUBRIAND STEAK**  
For Two - £25.00 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

### RUMP OF LAMB (1, 2, 7, 14)

£5.00 Supplement

Pearl barley & wild mushroom risotto, honey glazed carrot, buttered kale, red wine jus

### BEETROOT RISOTTO (7, 9, 14)(V)(VGA)(GFA)

Pickled shallot, baby beetroot, whipped goats curd

### BEEF BURGER (2, 4, 7, 9, 12, 13, 14)(GFA)

Chargrilled in a brioche bun, with bacon jam, cheese, crispy gem lettuce, beef tomato, skin-on fries, coleslaw

### BAKED FILLET OF HAKE (2, 5, 7, 14)

£3.00 Supplement

Crushed new potato, watercress velouté, buttered kale

### BREAST OF CHICKEN (1, 7, 14)(GFA)

Dauphinoise potato, shiitake & Maderia sauce, winter greens, broccoli puree

## Sides

£5.00 Supplement

### FRENCH FRIES (2)(GFA)

### CHIPS (GFA)

### MASHED POTATO (7)(GFA)

### BUTTERED WINTER GREENS (7)(GFA)

### HONEY GLAZED CARROTS (GFA)

## Desserts

### SEA SALT CHOCOLATE FONDANT (4, 7, 10)(GFA)

For Two - £2.00 Supplement

Marshmallow, clotted cream ice cream, raspberry sorbet, pistachio crumb

### STICKY TOFFEE & GINGER PUDDING

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

Butterscotch sauce, apricot & ginger compote, vanilla pod ice cream

### WHISKEY CRÈME BRULEE (2, 4, 7, 14)(GFA)

Orange shortbread

### WHITE & MILK CHOCOLATE TORTE (2, 4, 7, 13, 14)

Biscoff crumb, café latte ice cream

### BOXFORD FARMS PEAR TARTE TATIN (2)(VG)

For Two - £2.00 Supplement

Vanilla pod ice cream

### ICE CREAM OR SORBET SELECTION

(7, 10)(VGA)(GFA)

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

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

£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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