



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

SWEET POTATO, GINGER & COCONUT SOUP (1, 12) (V)(VGA)
Mild chilli oil

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

PAN SEARED SCALLOPS (7,8,14)
£4.00 Supplement
Cauliflower puree, golden raisins, chorizo

WHIPPED GOATS CHEESE (2,4,7,10,14)
Salted baked candied beetroots, candied hazelnuts, aged balsamic, toasted brioche

CHICKEN & APRICOT RILLETTE (2,4,13,14)
Sun-blushed tomato aioli, sourdough wafer

SPICY TUNA SUSHI ROLL (4,5,12,14)
Massago, siracha, miso mayo, Sakura cress

WILD MUSHROOM BRUSCHETTA (2,9,13) (VGA)
Sourdough, chives, garlic

Mains

From the lava grill

CHATEAUBRIAND TO SHARE (7, 14)
£24.00 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 tomato, 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

SEAFOOD LINGUINE (2,3,5,7,8,14) (GFA)
White wine cream sauce with chilli, dill & lime, sun blushed tomatoes, peas

FILLET OF COD FILLET (3,5,7,13,14)
Parma ham crisp, sauteed baby potatoes, piquillo peppers, oyster mushrooms, lobster bisque, broad beans

CRISPY SKINNED CHICKEN SUPREME (7,14)
Smoked garlic mash, wild mushrooms, spinach fricassee, maple glazed carrots

MEDITERRANEAN STUFFED AUBERGINE (2,4,7,10,14) (GFA)(VGA)
Herb cheese crumb, couscous, Romanesco

Sides £4.00 each

Chunky Chips

Rocket & Parmesan Salad (4,7,9,14) Roasted Root Vegetables (1)

Skin On Fries

Dauphinoise Potatoes (7)

Sauteed Spinach & Oyster Mushroom Gratin (7)

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

**INDIVIDUAL CHOCOLATE FONDANT (2,7,10)
(V)(GFA)**

Brandy snap, vanilla ice cream

**WARM PECAN, WALNUT & WHISKY PIE (2,4,7,10)
(V)**

Clotted cream, caramel sauce

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

Black cherry compote, chocolate soil, chocolate ice cream

**INDIVIDUAL RASPBERRY PANNA COTTA (2,4,7)
(GFA)**

Exotic minted fruits, vanilla citrus syrup, tuille biscuit

BAILEYS CRÈME BRULEE (2,4,7,14) (GFA)(V)

Chocolate shortbread biscuit

ICE CREAM & SORBET (7,10) (VGA)

Selection of ice creams or sorbets of the day

Cheese

ENGLISH CHEESE PLATE (2, 7, 14) (V) (GFA)

£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 Steggles family in Honingham, near Norwich.

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