



Lakes Restaurant

AT STOKE BY NAYLAND

2 Courses - £31.50 • 3 Courses - £37.50

Nibbles

Selection of artisanal bread, honey and chilli butter	£4.50
Crackling puffs, roasted apple purée	£4.50
Olives	£4.50

Starters

VEGETABLE SOUP OF THE DAY (VG)

CALIFORNIA ROLL

£3.00 Supplement

Handpicked crab, avocado, cucumber, miso mayonnaise, massago

SMOKED DUCK BREAST SALAD

Walnuts, pomegranate, seasonal leaves, pomegranate vinegarette

SALT & PEPPER CRISPY SQUID

Vietnamese dipping sauce

CHICKEN BON BONS

Garlic, parsley butter sauce, baby watercress

CREAMY WILD MUSHROOMS & LEEK BRUSCHETTA (VGA)

Roasted red pepper aioli

Mains

From the lava grill

8OZ FILLET STEAK
£12.00 Supplement

10OZ RIBEYE STEAK
£10.00 Supplement

6OZ SIRLOIN STEAK
£8.00 Supplement

All of the above are served with slow roasted garlic and herb flat mushroom, plum tomato, shallot, watercress, thick cut chips, and either peppercorn sauce or sauce Bearnaise

LAKE'S GOURMET 6OZ STEAK BURGER

Toasted sesame brioche bun, smoked streaky bacon, Gouda cheese, tomato chilli relish, lettuce, rainbow slaw, skin-on fries

From the stove

PAN ROASTED TERIYAKI SALMON

Roasted sweet potato purée, steamed pak choi, garlic infused shiitake mushrooms

CONFIT DUCK LEG & ROASTED DUCK BREAST (GFA) £5.00 Supplement

Dauphinoise potatoes, savoy cabbage, braised carrot, orange scented jus

CRISPY SKINNED CORNFED CHICKEN SUPREME

Fried potato gnocchi, grilled courgette ribbons, plum tomato Provençale

MOROCCAN SPICED AUBERGINE & LENTIL MOUSSAKA (GFA)(VG)

Watercress, apple and pea shoot salad

Sides - £4.00 each

Dauphinoise potatoes	Sweet potato mash	French fries
Savoy cabbage	Watercress, apple and pea shoot salad	Steamed pak choi

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

TREACLE TART (V)

With a tiny sprinkle of rosemary-scented Maldon sea salt, clotted cream

ENGLISH SUMMER TRIFLE (V)

Madria cake sponge, Boxford Farms raspberries, strawberry compote

CHERRY PARFAIT (V)

Dark chocolate soil, Boxford Farms marinated black cherries, elderflower sorbet

BOXFORD FARMS STRAWBERRIES (GFA)(V)(VGA)

Fresh pouring cream, homemade shortbread

ICE CREAM & SORBET (GFA)(V)(VGA)

Selection of ice creams or sorbets of the day

Cheese

ENGLISH CHEESE PLATE (GFA)

£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 Creting 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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