



Lakes Restaurant

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AT STOKE BY NAYLAND

DINNER  
MENU

2 Courses – £33.50 • 3 Courses – £39.50

## Nibbles

£4.50 Each

### SELECTION OF ARTISAN BREAD (2,7)

*Smoked sundried tomato butter*

### BLACK & GREEN PROVENÇAL OLIVES (14)

## Starters

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

*House bread*

### PUMPKIN & SAGE RAVIOLI (1,2)(VG)

*Shitake mushroom broth, truffle dust*

### FIG, BLACKBERRY & PROSCUITTO (14)(GFA)

*Torched fig, beetroot & rocket salad*

### SCOTCH EGG (2,4,7,9,14)

*Celeriac remoulade, baby watercress*

### DRAGON ROLL (4 pieces) (3,4,7,9,12,13,14)(GFA)

*Nobashi prawns, avocado, cucumber, miso mayonnaise, sriracha, wasabi, pickled ginger, masago*

### CHERRY SMOKED DUCK (1,4,10)(GFA)

**£2.00 Supplement**

*Waldorf salad, kohl rabi, citrus slaw*

### SMOKED CHICKEN TERRINE (2,4,7,14)(GFA)

*Fruit relish, breakfast radish, brioche*

### CRAB ARANCINI (2,3,5,7,8,14)

*Lobster sauce, pickled samphire*

## Mains

### FROM THE SMOKEHOUSE

#### FULL RACK OF BABY BACK PORK RIBS

(2,9,12,14)(GFA)

*Skin-on fries, BBQ sauce, rainbow slaw*

#### SMOKED LEEK ASH COATED PORK TENDERLOIN

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

*Baby beetroot, baby turnip, squash, apple puree, rosti potato, jus*

#### SLOW SMOKED BRISKET OF BEEF (1,2,4,7,9,14)

*Smoked applewood & crispy onion mac 'n' cheese*

### FROM THE LAVA GRILL

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

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

#### 8OZ SIRLOIN STEAK

**£7.50 Supplement**

#### 8OZ FILLET STEAK

**£12.50 Supplement**

#### 10OZ RIBEYE STEAK

**£9.00 Supplement**

#### 16OZ CHATEAUBRIAND – Perfect for sharing

**£25.00 Supplement**

#### T-BONE STEAK (16 – 20OZ)

**£12.50 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

**SLOW BRAISED LAMB SHANK** (1, 14)  
*Potatoes, shallot, carrots, celery, rich red wine sauce*

**DUCK EGG CARBONARA** (2, 4, 7, 14)  
*Pancetta, Grana Padano, spaghetti, cream*

**BUTTERMILK CHICKEN BURGER** (1, 2, 4, 7, 12, 13, 14)  
*Ranch dressing, melted Binham blue, pickled shallots, smoked paprika skin-on fries, BBQ sauce, brioche bun*

**SALMON SUPREME** (5, 7, 14)  
*Artichoke, sun blushed tomato, spinach, sauteed potatoes*

**PUY LENTIL & OKRA DAHL** (2, 10, 14)(VG)  
*Brown onion & coriander bhaji, peshwari rice*

**BUTTERNUT SQUASH RISOTTO** (1, 4, 7, 10, 14)(VGA)  
*Roasted squash, spinach, chilli, toasted pine nuts*

**FILLET OF SEA BASS** (1, 3, 5, 7, 8, 14)  
**£4.50 Supplement**  
*Scallop, lobster & saffron sauce, baby fennel, leek, courgette, buttered mashed potato*

## Sides

**£5.00 Supplement**

**FRENCH FRIES** (2)(VG)(GFA)

**CHIPS** (2)(VG)(GFA)

**BUTTERED MASHED POTATO** (7)(V)(VGA)

**SAUTEED BABY VEGETABLES** (7)(V)(GFA)

**HERITAGE CARROTS & HOT HONEY** (7)(V)(VGA)(GFA)

**TENDERSTEM BROCOLLI** (14)(VG)(GFA)  
*Sweet chilli sauce*

## Desserts

**SPICED APPLE BAKEWELL** (2, 4, 7, 10)(V)  
*Caramel sauce, salted caramel ice cream*

**PEAR & RASPBERRY CRUMBLE** (2, 4, 7)(VGA)(GFA)  
*Raspberry ripple ice cream*

**PECAN PIE CHEESECAKE** (2, 4, 7, 10)  
*Brown sugar cream, chocolate sauce*

**CINNAMON & PUMPKIN BUN** (2, 7)  
*Cream cheese frosting, cinnamon toasted pumpkin seeds*

**GINGER TRIFLE** (2, 4, 7)(V)  
*Wild berry compote, mascarpone cream*

**CHOCOLATE DELICE** (2, 4, 7, 14)(V)  
*Chantilly cream, cherry compote, cherry 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)(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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