



Lakes Restaurant

AT STOKE BY NAYLAND

DINNER
MENU

2 Courses – £34.00 • 3 Courses – £39.50

Nibbles

£4.50 Each

SELECTION OF ARTISAN BREAD (2,7)

Smoked sundried tomato butter

BLACK & GREEN PROVENÇAL OLIVES (14)

Starters

CARROT & CORIANDER SOUP (1,2,14)(VG)(GFA)

Sweet stem ginger, bread roll

WILD MUSHROOM BRUSCHETTA (2,7,9,14)

Sticky soy, sesame, charred spring onion

THICK CUT OAK SMOKED SALMON

(2,4,5,7,14)(GFA)

Cucumber, chive potato salad, smoked salmon pâté, warm blini pancakes

CONFIT ASIAN HOISIN DUCK SPRING ROLL

(2,4,12,13,14)

£2.50 Supplement

Pineapple chilli jam

ITALIAN BURRATA CHEESE (7,14)(GFA)

Heritage tomatoes, aged balsamic, sun blushed tomato pesto

FRENCH ONION SOUP (1,2,7,14)

Gruyere cheese crouton

Mains

FROM THE LAVA GRILL

10OZ RIBEYE STEAK (1,2,7,14)(GFA)

£9.00 Supplement

Grilled over lava rocks, served with mushroom, tomato, shallots, peppercorn sauce & chips

8OZ FILLET STEAK (1,2,7,14)(GFA)

£12.50 Supplement

Grilled over lava rocks, served with mushroom, tomato, shallots, peppercorn sauce & chips

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

Brioche bun, bacon jam, gem lettuce, beef tomato, skin-on fries, coleslaw

FROM THE STOVE

ROASTED LAMB RUMP (1,7,9,14)(GFA)

£5.00 Supplement

Honey mint mustard crust, dauphinoise potatoes, roasted root vegetables, redcurrant jus

MEDLEY OF FISH & KING PRAWNS

(1,2,3,5,7,8,14)(GFA)

Cooked in a saffron & white wine cream sauce, with artichokes, petit pois, pilaf rice

ROASTED BREAST OF CHICKEN "CHASSEUR"

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

Mushrooms, roasted shallot, tomato & tarragon sauce, sauteed new potatoes, French beans

SPINACH & RICOTTA RAVIOLI (2,4,7,9,14)(V)

Wild mushroom, white wine cream broth, soft herbs, parmesan cheese

SLOW BRAISED BELLY OF PORK (1,7,9,14)

Creamed mashed potato, cavolo nero, apple sauce

BEETROOT RISOTTO (1,7,14)(V)(VGA)

Pickled shallot, baby beetroot, whipped goats curd

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

Sides

£5.00 Supplement

FRENCH FRIES (2)(GFA)

CHIPS (2)(GFA)

DAUPHINOISE POTATOES (7)

CREAMED MASHED POTATO (7)

HONEY ROASTED ROOT VEGETABLES (1)(VGA)(GFA)

Desserts

LEMON POSSET (2,4,7,10,13,14)(V)(GFA)

Orange compote, chocolate & orange macaroon

WARM CHOCOLATE FONDANT (4,7,10,11)

Raspberry sorbet, pistachio crumb

**BOXFORD FARMS BRAMLEY APPLE STICKY TOFFEE
PUDDING (2,4,7,14)**

Caramel sauce, clotted cream

ICE CREAM OR SORBET SELECTION (4,7,10)

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

WARM BAKEWELL TART (2,4,7,10,14)(V)

Raspberry gel, fresh raspberries, raspberry ripple ice cream

SUFFOLK LOCAL CHEESES (1,2,7,10,12,13,14)

£7.00 Supplement

Boxford Farms fruit chutney, grapes, celery, Miller's savoury biscuits

**BOXFORD FARMS BRAEBURN APPLE WARM TART
TATIN (2,7)**

Caramel sauce, clotted cream ice cream

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