



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

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

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

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

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

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

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

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



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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)

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

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

Biscoff crumb, café latte ice cream

COCONUT & VANILLA PANACOTTA (2,7)(VGA)(GFA)

Candied lime, mango, ginger crumb, mango sorbet

WHISKEY CRÈME BRULÉE (2,4,7,14)(GFA)

Orange shortbread

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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