



Lakes Restaurant

AT STOKE BY NAYLAND

Lakes Restaurant Á La Carte Menu

Starters

Chicken £7.95

Parfait of chicken livers, apricot and golden raisin jam, roasted hazelnut brioche

Mushroom £7.50

Asian mushroom broth, vegetables, Japanese pear, sweetcorn, garlic, ginger, sesame (gf) (v)

Salmon £8.95

Smoked Salmon, dill cucumber, rhubarb, lemon, horseradish, capers, parsley crème fraiche, caviar (gf) (df)

Celeriac £7.50

Celeriac fondant, Boxford farm apples, walnuts, juniper salt (v) (df) (gf)

Mussels £8.50

Shetland mussels, soft herb stew, Aspall's Cyder, spinach veloute (gf)

Cauliflower Cheese £8.00

Slow cooked cauliflower, blue cheese, white chocolate, celery (v) (gf)

Pudding £7.95

Black pudding with Persian spices, egg, pomegranate, saffron lardo, bacon, blood orange

Mains

Hake £18.25

Semi cured hake fillet, roast artichoke, baby leek, herb mustard, confit lemon, spinach

Chicken £17.95

Chicken supreme, sweet potato, courgette, sweet and sour chicory, saffron and brown shrimp butter

Monkfish £19.95

Roast monkfish tail, charred tender-stem, pickled chilli, satay, soy caviar and sushi roll

Beef £17.50

12 hour braised beef shin, star anise and carrot puree, chantenay carrots, sprouting broccoli, dauphine potato, whipped beef fat, jus

Squash £15.50

Roasted butternut squash, wild garlic remoulade, leeks, charred onions, warm tomato salad onion relish (v) (gf) (df)

Sirloin **£19.95**

Pan seared Irish sirloin steak, Red wine and thyme mushroom, beef dripping tomato, aspen fries, Cabernet sauvignon and shallot garlic butter, shaved parmesan and rocket salad (gf)
(£3.50 supplement for package guests)
Peppercorn sauce £2.95 (gf)

Dumplings **£15.50**

Feta and pistachio fried dumplings, spiced black lentils, honey yogurt, curried date, citrus and saffron dressing (v)

On the side

Aspen fries	£3.50	Shallot and citrus slaw	£3.50
Mash potato	£3.50	Creamed cauliflower and parmesan	£3.50
Thick chips	£3.50	Roast carrots	£3.50
Garlic buttered new potatoes	£3.50	Seasonal greens	£3.50
Shaved parmesan and rocket salad	£3.50		

Desserts

Rhubarb **£7.75**

Boxford Farm rhubarb, ginger marshmallow, vanilla yogurt, garibaldi biscuit (gf) (v) (df)

Apple **£7.75**

Boxford Farm poached braeburn apple, vacherin, vanilla, spiced Aspall's cyder syrup (v) (df) (gf)

Tart **£7.50**

Treacle tart, orange curd, vintage marmalade ice cream (v)

Chocolate **£7.75**

White chocolate and cherry mousse, red velvet cake, cherry jam

Pudding **£7.25**

Treacle tart, orange curd, vintage marmalade ice cream (v)

Ice Cream & Sorbets **£5.95**

Selection of ice creams and sorbets with gingerbread and lavender (v)

Cheese **£8.25**

All our cheeses are served with accompanying garnish to compliment the cheese, please see over page for menu

Cheese Menu

Baron Bigod

Made in the style of the Brie de Meaux, the Baron Bigod has a creamy full flavour with hints of mushroom. It is slightly less strong than its France equivalent but still has a lot to offer. Its aroma becomes more intense with age and its texture softer and runnier. Served with almond and citrus granola.

Beauvale (v)

Beauvale is a relatively new blue that has a soft melt in the mouth texture almost spreadable and a distinctive, mellow flavour. Its rich, voluptuously creamy textures are punctuated with a little spicy lift from the blue. Served with maple bacon and pear.

Isle of Mull

Isle of mull is quite a soft, fruity cheddar with flavours that are as wild and unpredictable as the Mull weather, often sharp, sometimes creamy, try it and judge for yourself! Served with whisky honey.

Ellingham (v)

Our very first goat cheese, the Ellingham is a soft, feta type goat cheese, very smooth, clean on the palate. Served warm, rolled in panko.

Smoked Northumberland (v)

This gloriously creamy cheese is smoked traditionally over oak-chippings, and has a lovely mellow flavour and a giving texture. Smoked Northumberland offers an initial creamy, mellow flavour, with a long-lasting beautiful overtone of smokiness. Served with Morello cherry compote.

Suffolk Gold

Using creamy milk from their herd of Guernsey cows which is slightly pressed and aged to give a golden rind. The high butterfat content in the Guernsey milk gives this cheese, a mild sweetness and its distinctive deep yellow colour, while the texture is firm with a few small gouda like holes. Served with Aspalls cyder jam and Suffolk gold shortbread.