



Lakes Restaurant

AT STOKE BY NAYLAND

DINNER MENU

2 Courses £28.50 – 3 Courses £35

SNACKS

Focaccia, olive oil, balsamic (G)(VG) £3.50

Spiced hummus, toasted seeds, breadsticks (SS)(G)(GFA)(VG) £3.50

Sourdough ciabatta, salsa verde (GF)(VG) £3.50

Herbed olives (GF)(VG) £3.50

STARTERS

Soup

Lentil with ginger and coconut

(VG)(GF)

Asparagus

Boxford Farms asparagus with Duchy Charcuterie nduja, roasted almond puree, apple

(GF)(M)(VGA)(NFA)(N)

Fish

Seafood salad, cocktail sauce, pickled shallots, cucumber

(GF)(MO)(E)(MU)(F)

Parfait

Chicken liver parfait, apricot and golden sultana jam, toasted brioche

(M)(E)(G)(S)

Cheese

Grilled goat's cheese, crispy bacon, onions, honey mustard dressing

(VGA)(G)(GFA)(M)



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MAINS

Steak

8oz Hereford pure bred sirloin steak, truffle mac'n'cheese, tender stem broccoli,
Tomato chutney, smoked marrowbone butter
£9.00 Supplement
(M)(G)(S)(E)(MU)

Chicken

Lemon and thyme baked chicken, pumpkin seeded parmesan, garlic cream
(GF)(S)(M)(DFA)

Pork

Cyder braised pork belly, caramelised apple, peppercorn sauce, roasted squash (GF)(M)

Haddock

Rarebit glazed haddock, thick cut chips, crispy kale, asparagus verde, grain mustard cream
(F)(M)(E)(MU)(S)(G)

Risotto

Cawston press beetroot, radish, spring onion and Boxford Farms apple risotto
(VGA)(GF)(M)

SIDES £4.00

Peppercorn sauce (M)(S)(GF) Mashed potato (M)(GF) Caesar salad (G)(GFA)(E)(F)(M)

Wilted greens (DFA)(M)(V) Fries (GFA) Thick cut chips (GFA)

Truffle Mac'n'cheese (G)(M)(E)(MU) Asian slaw (GF)(VG)(S)(SS)



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DESSERTS

Cheesecake

Baked dark chocolate cheesecake, caramel foam, honey combe, vanilla ice cream
(SY)(M)(G)(E)

Pudding

Banana bread and butter pudding, banana brittle, butterscotch ice cream, golden rum and raisins
(M)(E)(N)(G)(S)

Strawberry

Boxford Farms strawberries and raspberries, poached, compressed, pickled, raspberry sorbet & earl grey granola, frozen raspberry & lime
(GF)(VG)

ICES

Creams

Strawberry, Vanilla, Chocolate, Hazelnut, Coconut, Caramel (M)(V)

Sorbets

Lemon, blood orange, raspberry (M)(V)
Please choose 3 scoops
extra scoops £1.75 each



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CHEESE MENU £5.00 supplement

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.

Rosary (V)

An English goat's cheese made in Salisbury very smooth, clean on the palate, with a mousse like texture. Served warm, rolled in panko.

Suffolk Gold (V)

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.

Binham Blue (V)

Made from a herd that graze on the salty flats around Wells-on-Sea, Catherine Temple has developed a creamy, delicate blue cheese for those who might not feel they are blue cheese fans.

Solid blue veining, soft paste, mellow, creamy, salty

Roquefort

The cheese of love, Roquefort was discovered when a shepherd abandoned his plain cheese to visit his sweetheart and returned to find it pocked with blue.

A lovely moist almost spreadable white and dark blue milky texture, fruity and salty with a delicate complexity, strong and tangy finish

Served with crackers, Boxford Farms fruit chutney