



# Lakes Restaurant

AT STOKE BY NAYLAND

**Two - course menu £29.50 per person, three - course menu £35.00 per person**

## STARTERS

### Onion

French onion soup, Gruyere crouton

(S)(M)(G)

### Vegetable

Roast vegetable soup, rosemary croutons

(VG)(G)(SY)

### Pork

Poached ham hock Caesar salad

(E)(M)(F)(G)(MU)

### Chicken

Chicken liver pate, Boxford farm fruit chutney, Brioche

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

### Fish

Smoked fish tian, avocado, citrus, Heirloom tomatoes

(F)(S)(E)(MU)

### Cheese

Halloumi cakes, Asian salad, chilli dressing

(M)(SY)(G)

### The Farm

Artichoke heart, confit fennel and Heritage carrot salad, tarragon and lemon

(VG)



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## MAINS

### **Rib-eye (£10 Supplement)**

10oz Rib-eye steak, Aspen fries, roast Portobello mushroom, tomato and thyme chutney, watercress, black pepper butter  
(G)(E)(M)(CE)(SY)(MU)(S)

### **Sirloin (£8 Supplement)**

8oz Sirloin steak, Aspen fries, roast Portobello mushroom, tomato and thyme chutney, watercress, black pepper butter  
(G)(E)(M)(CE)(MU)(SY)(S)

### **Chicken**

Roast chicken breast, dauphinoise potato, beer braised onions, wild garlic dressing  
(M)(S)(MU)

### **Lamb**

Lamb rump, honey mint mustard crust, Pan Haggety, roasted root vegetables  
(M)(MU)

### **Hake**

Fillet of hake, Parloude clams, green marinere sauce, potatoes, broad beans and fennel  
(MO)(G)(M)(F)

### **Yellow fin tuna**

Yellow fin tuna, sesame crust, avocado and lime, pickled kohlrabi, coconut and ginger infused rice, chilli cream  
(F)(SS)(MU)(E)(S)(M)

### **Cauliflower**

Cauliflower risotto, roast Marcona almonds, Pistachio butter  
(VG)(GF)(N)(SY)

### **Sides £4.00 each**

Aspen Fries (M) - Dauphinoise potatoes (M) – French fries  
Roasted root vegetables – wilted greens (M) – Slow roasted Portobello mushrooms (S)  
Ceasar salad (G)(E)(F)(MU)



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## DESSERTS

### **Cream**

Rhubarb panna cotta, cinnamon crumble

(M)(G)

### **Pudding**

Sticky toffee pudding, caramel sauce, clotted cream and tuille biscuit

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

### **Chocolate**

Salted caramel chocolate Marquis, vanilla ice-cream

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

### **Cheesecake**

New York baked cheesecake, mango compote, mango sorbet

(M)(G)(GFA)

### **Ice-creams**

Selection of ice-creams or sorbets of the day

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

### **Cheese (£8 Supplement)**

East Anglian cheese plate, pear chutney, Miller damsel biscuits, grapes

*Please see our cheese menu*

(M)(G)(MU)



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### **CHEESE MENU £8.00 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, Grapes and Boxford Farm fruit chutney