



Lakes Restaurant

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AT STOKE BY NAYLAND

DINNER  
MENU



## Lakes Restaurant

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2 Courses - £29.50 • 3 Courses - £35.00

### Nibbles

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Focaccia, oil and balsamic (VG)	£4.00
Red pepper hummus with pitta (VG)	£4.00
Olive bowl (VG)	£4.00

### Starters

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#### FRENCH ONION SOUP

*French onion soup, Gruyere crouton*

#### VEGETABLE SOUP OF THE DAY (VGA)

*Ask your server for chef's soup of the day*

#### VEGETABLE GYOZAS (VG)

*Sweet sticky soy sauce, sesame seeds*

#### LAMB KOFTAS

*Aromatic Israeli couscous, cucumber raita, coriander cress*

#### SPICY TUNA SUSHI ROLL

*Pickled pink ginger, soy sauce, wasabi*

#### LEMON & BLACK PEPPER CAULIFLOWER (VGA)

*Citrus vegan aioli*

#### SMOKED MACKEREL BRUSCHETTA

*Cherry tomatoes, piquillo peppers, basil, salsa Verde*

### Mains

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#### 8OZ FILLET STEAK

**£12 Supplement Charge**

*Hand cut chips, roast portobello mushroom, tomato and thyme compote, watercress, black pepper butter*

#### 8OZ SIRLOIN STEAK

**£8 Supplement Charge**

*Hand cut chips, roast portobello mushroom, tomato and thyme compote, watercress, black pepper butter*

#### ROAST CHICKEN SUPREME

*Patatas Bravas, sweetcorn puree, mange tout, chorizo oil*

#### ROAST SUFFOLK BELLY OF PORK

*Caramelised apple puree, green onion mashed potatoes, savoy cabbage, jus*

#### FILLET OF HAKE

*Saffron crushed potato cake, burnt orange, aubergine and ras el hanout spices*

#### PAN FRIED FILLET OF SEABREAM

*Orzo pasta, seafood and fish bouillabaisse, herb oil*

#### INDONESIAN RENDANG CURRY (VG)

*Sweet potato and butterbean curry cooked in coconut milk with a hint of cinnamon, mushroom rice*

#### POTATO GNOCCHI (V)(VGA)

*Pea, tomato and leek fricassee*

### Sides - £4.50 each

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Hand cut chips (VGA)	Mushroom rice (VG)	French beans (VGA)	Slow roasted portobello mushroom (VGA)
Patatas bravas (V)	Savoy cabbage (VGA)	Tenderstem broccoli (VGA)	

V = Vegetarian VG = Vegan VGA = Vegan Available

Please inform your server of any food allergies or dietary requirements before ordering



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### Dessert

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#### **BOXFORD FARMS STRAWBERRIES (VGA)**

*Fresh pouring cream, raspberry shortbread biscuit*

#### **STICKY TOFFEE APPLE PUDDING (VGA)**

*Made with apples from our own Boxford Farms.*

*Caramel sauce, vanilla ice cream, tuile biscuit*

#### **CHOCOLATE & RASPBERRY CHEESECAKE (VGA)**

*Raspberry sorbet*

#### **BANANA & CHOCOLATE CARAMEL MOUSSE**

*Banana and butterscotch ice cream, chocolate tuile biscuit*

#### **ICE CREAM (VGA)**

*Selection of ice creams or sorbets of the day*

### Cheese

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#### **EAST ANGLIAN CHEESE PLATE**

**£6 Supplement Charge**

*Spiced apple and apricot chutney, Miller damsel biscuits, grapes*

#### **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 French 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 and 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, 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.*

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# Wine List

Wine Bin	Bottles	Price
<b>SPARKLING WINE</b>		
Nyetimber Classic Cuvée, NV (Chardonnay, P. Noir, P. Meunier), W. Sussex (England)	2	£75
<b>RED WINE</b>		
Nederburg, The Manor, 2021 (C. Sauvignon), W. Cape (S. Africa)	9	£23

Sparkling	125ml	Bottle
Da Luca Prosecco, NV (Glera), Veneto (Italy)	£6.75	£37
Da Luca Rosato Spumante, NV (Merlot, Raboso), Veneto (Italy)	£6.75	£37
Greyfriars Cuvée Brut, NV (Chardonnay, P. Noir, P. Meunier), Surrey (England)		£63
Greyfriars Rosé, NV (Pinot Noir), Surrey (England)		£63
Louis Dornier & Fils Brut, NV (Chardonnay, P. Noir, P. Meunier) Champagne	£11.50	£60
Taittinger Brut Réserve, NV (Chardonnay, P. Noir, P. Meunier), Champagne		£100
Taittinger Prestige Brut Rosé, NV (P. Noir, Chardonnay), Champagne		£105

White Wine	125ml	175ml	250ml	Bottle
<b>LIGHT, DRY &amp; REFRESHING</b>				
Parini (Pinot Grigio), 2022, Veneto (Italy)	£4.30	£6.10	£8.70	£25
Picpoul de Pinet, Belle Perle, 2022 (Picpoul Blanc), Languedoc (France)				£32
Don Jacobo "Organic", Bodegas Corral, 2021 (White Tempranillo), La Rioja (Spain)				£34
Riesling Alsace Tradition Organic Emile Beyer, 2019 (France)				£45
Mâcon-Villages, Domaine de la Grange Magnien, 2020 (Chardonnay), Burgundy (France)				£46
Chablis, Gloire de Chablis, J. Moreau & Fils, 2021 (Chardonnay), Burgundy (France)				£57

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# Wine List

## White Wine

	125ml	175ml	250ml	Bottle
<b>ZESTY, HERBACEOUS OR AROMATIC</b>				
Crusan, 2022 (Colombard, Sauvignon Blanc), Côtes de Gascogne (France)	£4.30	£6.00	£8.50	£24.50
Vinho Verde, Arca Nova Branco, 2021 (Loureiro, Arinto), Minho (Portugal)				£26
1870 Peñuelas Block Errázuriz, 2021 (Sauvignon Blanc), Casablanca Valley (Chile)				£30
Flagstone Word of Mouth, 2020 (Viognier), Western Cape (South Africa)				£37
Leefield Station, 2022 (Sauvignon Blanc), Marlborough (New Zealand)				£37
Sancerre, Joseph Mellot "Les Collinettes", 2021 (Sauvignon Blanc), Loire Valley (France)				£56
<b>ELEGANT, INTRICATE &amp; MINERAL-LACED</b>				
Pulpo, Pagos del Rey, 2021 (Albariño), Rías Baixas (Galicia, Spain)	£7.00	£9.90	£14.00	£41
Soellner Wogenrain Organic (Gruner Veltliner), 2021, Wagram (Austria)				£44
Gavi di Gavi, Toledana, Domini Villa Lanata, 2021 (Cortese), Piemonte (Italy)				£46
Saint-Romain Blanc, Remoissenet Père & Fils, 2015 (Chardonnay), Burgundy (France)				£95
<b>JUICY, FRUIT-DRIVEN &amp; RIPE</b>				
"Analivia", Pagos del Rey, 2021 (Verdejo), Rueda (Spain)				£28
Reign of Terroir, 2021 (Chenin Blanc), Swartland (South Africa)	£4.90	£6.80	£9.70	£28
Osado, 2022 (White Malbec), Uco Valley, Mendoza (Argentina)				£34
Leefield Station, 2021 (Pinot Gris), Marlborough (New Zealand)				£34
<b>FULL-FLAVOURED, NUTTY &amp; OAKED</b>				
Drifting, 2022 (Chardonnay), Loudi County (California, USA)	£6.20	£8.40	£12.30	£36
Viña Real Fermented Barrel, 2020 (Viura, Malvasía), La Rioja (Spain)				£34
Chateau du Seuil Organic, 2019 (Semillon, S. Blanc), Graves, Bordeaux (France)				£47

# Wine List

## Rosé Wine

	125ml	175ml	250ml	Bottle
<b>DRY &amp; ELEGANT</b>				
Parini (Pinot Grigio Rosato), 2022, Veneto (Italy)	£4.30	£6.10	£8.70	£25
Kleine Zalze Cellar Selection Rosé, 2022 (Cinsault), Coastal Region (South Africa)				£29.50
Balfour Nannette's Rose, 2021 (Regent, Chardonnay), Kent (England)				£47
Mirabeau "Pure", 2022 (Grenache, Shiraz), Côtes de Provence (France)				£48

## RICH & FRUITY

Wicked Lady (White Zinfandel), 2022, California (USA)	£4.30	£6.10	£8.70	£25
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## Red Wine

	125ml	175ml	250ml	Bottle
<b>LIGHT, BRIGHT &amp; FRESH</b>				
Crusan, 2021 (Grenache, Merlot), Pays d'Oc (Languedoc-Roussillon, France)	£4.30	£6.00	£8.50	£24.50
Da Luca, 2021 (Nero d'Avola), Sicilia (Italy)				£28
Joseph Mellot Destinée, 2022 (Pinot Noir), Loire Valley (France)	£5.50	£7.70	£11.00	£32
Beaujolais-Villages, Pascal Clément, 2020 (Gamay), Burgundy (France)				£37

## JUICY, MEDIUM-BODIED & FRUIT-LED

Kleine Zalze Cellar Selection, 2020 (Pinotage), C. Region (South Africa)	£5.00	£7.00	£10.00	£29
Don Jacobo Crianza "Organic", Bodegas Corral, 2019 (Tempranillo, Garnacha), La Rioja (Spain)				£36
Quinta dos Murças, Assobio Tinto, 2021 (Touriga Nacional, Tinta Roriz), Douro (Portugal)				£38
Valpolicella Classico, Bottega, 2021 (Corvina, Rondinella), Veneto (Italy)				£43

# Wine List

## Red Wine

125ml 175ml 250ml Bottle

### SPICY, PEPPERY & WARMING

Nederburg, The Manor, 2021 (Shiraz), W. Cape (S. Africa)	£4.50	£6.30	£9.00	£26
Errázuriz, 2020 (Carmenère), Aconcagua Valley (Chile)				£32
Drifting Old Vine, 2020 (Zinfandel, Petite Sirah), Lodi County (California, USA)				£36
Côtes du Rhône, Jean-Luc Colombo "Les Abeilles", 2020 (Grenache, Syrah, Mourvèdre), Rhône Valley (France)				£37
St. Hallett Faith, 2020 (Shiraz), Barossa Valley (Australia)				£45
Murphy-Goode, 2019 (Cabernet Sauvignon, Merlot), California (USA)				£44
Chateauneuf-du-Pape, Vieux Chevalier, 2021 (Grenache, Syrah, Mourvedre), Rhône Valley (France)				£65

### OAKED, INTENSE & CONCENTRATED

Luis Felipe Edwards Gran Reserva, 2021 (Merlot), Colchagua Valley (Chile)				£34
Los Intocables, Finca las Moras, 2021 (Malbec), San Juan (Argentina)	£6.20	£8.40	£12.30	£36
Kleine Zalze Vineyard Selection, 2020 (C. Sauvignon), Stellenbosch (South Africa)				£40
Château Musar, Hochar, Pere et Fils, 2019 (Cinsault, C. Sauvignon), Bekaa Valley (Lebanon)				£63

### SOPHISTICATED, POLISHED & COMPLEX

Chinon Les Gravieres, Couly Dutheil, 2018 (Cabernet Franc), Loire Valley (France)				£40
Leefield Station, 2018 (Pinot Noir), Marlborough (New Zealand)				£40
Chianti Classico, Aziano, Ruffino, 2019 (Sangiovese), Tuscany (Italy)				£44
Don Jacobo Reserva, Bodegas Corral, 2015 (Tempranillo, Garnacha), La Rioja (Spain)				£46
Blason d'Issan, 2017 (C. Sauvignon, Merlot), Margaux (Bordeaux, France)				£73
Barolo, Enrico Serafino, 2016 (Nebbiolo), Piemonte (Italy)				£89
Gevrey-Chambertin, Loius Jadot, 2013 (Pinot Noir), Burgundy (France)				£95

# Wine List

## Sweet Wine 75ml    Bottle

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### REFRESHING, RACY, MEDIUM

Errázuriz Late Harvest, 2017 (S. Blanc), Casablanca Valley (Chile), 37.5 cl	£5.50	£25
Nederburg Winemaker's Reserve Noble Late Harvest, 2021 (Chenin Blanc), W. Cape (S. Africa), 37.5 cl	£8.60	£42
Tokaji Patricius "Katinka" Late Harvest, 2011 (Furmint), Tokaj (Hungary), 50 cl	£11.75	£75

### LUSCIOUS, RICH, STICKY SWEET

Sauternes, Chateau Grand Jauga, 2018 (Semillon, S. Blanc), Bordeaux (France), 37.5 cl	£6.75	£31
Xanadu, "Cane Cut", 2010 (S. Blanc, Muscadelle, Semillon), Margaret River (W. Australia), 37.5 cl	£8.50	£40

## Sherry 70ml    Bottle

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Tio Pepe, Gonzalez Byass, Fino Sherry (Dry)	£5.60	£55
Croft Original, Pale Cream Sherry (Half Dry)	£4.90	£48
Harvey's Bristol, Cream Sherry (Sweet)	£5.10	£50

## Port Wine 70ml    Bottle

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Graham's Fine White Port	£4.50	£44
Dow's Fine Tawny Port	£4.30	£42
Graham's 10-Year-Old Tawny Port	£7.10	£73