



Lakes Restaurant

AT STOKE BY NAYLAND

VALENTINE'S
MENU





Nibbles

Focaccia, oil and balsamic	£4.00
Red pepper hummus and pitta bread	£4.00
Olive bowl	£4.00

Starters

VEGETABLE SOUP OF THE DAY (VG)

WARM SCOTCH EGG

Smoked bacon crumb, mild yellow mustard mayonnaise

TEMPURA KING PRAWNS

£4.00 Supplement

Yuzu mayonnaise, togarashi seasoning

BEETROOT CURED SALMON GRAVADLAX

Honey sweetened yoghurt, pickled cucumber, feta cheese, sourdough wafer

Recommended Wine Pairing: Champagne (Louis Dornier et Fils Brut)

PAN STEAMED VEGETABLE GYOZAS (VG)

Sweetened dipping soy sauce, toasted sesame seeds, micro coriander

SPICED BEEF MAKI SUSHI ROLL

Cucumber, fried onions, siracha mayo, pickled ginger, wasabi

Mains

ROASTED CHATEAUBRIAND TO SHARE

£20.00 Supplement

Thick cut chips, slow roasted portobello mushrooms, baked tomatoes, Roscoff onion, watercress with either peppercorn or blue cheese sauce

Recommended Wine Pairing: Malbec (Los Intocables)

DRY AGED SIRLOIN STEAK

£7.00 Supplement

Thick cut chips, roasted portobello mushroom, tomato compote, peppercorn sauce

GRILLED HAKE AND CHILLI CRAB

Crushed new potatoes, crab bisque, air dried plum tomato, pea shoots

Recommended Wine Pairing: Pulpo (Albariño)

CHICKEN AND PANCETTA ROULADE

Dauphinoise potatoes, petits pois à la française

MINT CRUSTED RUMP OF LAMB

Dauphinoise potatoes, roasted root vegetables, redcurrant jus

BUTTER, BROAD AND WHITE BEAN

VEGETABLE CASSOULET (VG)

Assorted wild mushrooms, chives, chopped truffle, crispy leeks

ASIAN FRIED VEGETABLE RICE NASI

GORENG (V)

Topped with a fried hen's egg, crispy onions, coriander

Sides - £4.50 each

Thick cut chips (VG)	Slow roasted portobello mushroom (VGA)	Petits pois à la française
Dauphinoise potatoes (V)	Roasted root vegetables (VGA)	

V = Vegetarian VG = Vegan VGA = Vegan Available

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Dessert

INDIVIDUAL CHOCOLATE AND RASPBERRY CHEESECAKE (VG)

Raspberry gel, fresh raspberries, vanilla ice cream

PECAN, WALNUT AND WHISKY PIE

Chocolate caramel sauce, salted caramel ice cream

ICED SPICED PINEAPPLE PARFAIT

Coconut gelato, mango and papaya salsa

BOXFORD FARMS COX'S APPLE TART TATIN

Caramel sauce, vanilla pod ice cream

Recommended Wine Pairing: Xanadu "Cane Cut"

BLACK CHERRY TRIFLE

White chocolate custard, Chantilly cream, freeze dried raspberry

ICE CREAM (VGA)

Selection of ice creams or sorbets of the day

Cheese

EAST ANGLIAN CHEESE PLATE

£5.00 Supplement

Pear and apricot chutney, Miller's savoury biscuits

Recommended Wine Pairing: Graham's 10-Year-Old Tawny Port

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

Sparkling	125ml	Bottle
Da Luca Prosecco, NV (Glera), Veneto (Italy)	£6.75	£37.00
Da Luca Rosato Spumante, NV (Merlot, Raboso), Veneto (Italy)	£6.75	£37.00
Greyfriars Cuvée Brut, NV (Chardonnay, P. Noir, P. Meunier), Surrey (England)		£64.00
Greyfriars Rosé, NV (Pinot Noir), Surrey (England)		£64.00
Louis Dornier et Fils Brut, NV (Chardonnay, P. Noir, P. Meunier) Champagne	£11.70	£62.00
Taittinger Brut Réserve, NV (Chardonnay, P. Noir, P. Meunier), Champagne		£100.00
Taittinger Prestige Brut Rosé, NV (P. Noir, Chardonnay), Champagne		£105.00

White Wine	125ml	175ml	250ml	Bottle
LIGHT, DRY & REFRESHING				
Parini (Pinot Grigio), 2022, Veneto (Italy)	£4.70	£6.60	£9.40	£27.00
Picpoul de Pinet, Belle Perle, 2022 (Picpoul Blanc), Languedoc (France)				£34.00
Don Jacobo "Organic", Bodegas Corral, 2021 (White Tempranillo), La Rioja (Spain)				£36.00
Riesling Alsace Tradition Organic Emile Beyer, 2019 (France)				£48.00
Mâcon-Villages, Domaine de la Grange Magnien, 2020 (Chardonnay), Burgundy (France)				£51.00
Chablis, Gloire de Chablis, J. Moreau & Fils, 2021 (Chardonnay), Burgundy (France)				£63.00
ZESTY, HERBACEOUS OR AROMATIC				
Crusan, 2022 (Colombard, Sauvignon Blanc), Côtes de Gascogne (France)	£4.60	£6.40	£9.10	£25.50
Vinho Verde, Arca Nova Branco, 2021 (Loureiro, Arinto), Minho (Portugal)				£26.50
1870 Peñuelas Block Errázuriz, 2021 (Sauvignon Blanc), Casablanca Valley (Chile)				£31.00
Dashwood, 2022 (Sauvignon Blanc), Marlborough (New Zealand)				£37.00
Flagstone Word of Mouth, 2020 (Viognier), Western Cape (South Africa)				£39.00
Sancerre, Joseph Mellot "Les Collinettes", 2022 (Sauvignon Blanc), Loire Valley (France)				£58.00

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White Wine	125ml	175ml	250ml	Bottle
ELEGANT, INTRICATE & MINERAL-LACED				
Pulpo, Pagos del Rey, 2022 (Albariño), Rías Baixas (Galicia, Spain)	£7.50	£10.50	£15.00	£45.00
Gavi di Gavi, Toledana, Domini Villa Lanata, 2022 (Cortese), Piemonte (Italy)				£47.00
Soellner Wogenrain Organic (Gruner Veltliner), 2021, Wagram (Austria)				£48.00
Saint-Romain Blanc, Remoissenet Père & Fils, 2015 (Chardonnay), Burgundy (France)				£95.00
JUICY, FRUIT-DRIVEN & RIPE				
“Analivia”, Pagos del Rey, 2021 (Verdejo), Rueda (Spain)				£29.00
Reign of Terroir, 2022 (Chenin Blanc), Swartland (South Africa)	£5.30	£7.40	£10.60	£30.00
Leefield Station, 2020 (Pinot Gris), Marlborough (New Zealand)				£36.00
Osado, 2022 (White Malbec), Uco Valley, Mendoza (Argentina)				£37.00
FULL-FLAVOURED, NUTTY & OAKED				
Viña Real Fermented Barrel, 2020 (Viura, Malvasía), La Rioja (Spain)				£36.00
Drifting, 2021 (Chardonnay), Loudi County (California, USA)	£6.60	£9.20	£13.20	£38.00
Chateau du Seuil Organic, 2019 (Semillon, S. Blanc), Graves, Bordeaux (France)				£49.00

Wine List

Rosé Wine

	125ml	175ml	250ml	Bottle
DRY & ELEGANT				
Parini (Pinot Grigio Rosato), 2022, Veneto (Italy)	£4.70	£6.60	£9.40	£27.00
Kleine Zalze Cellar Selection Rosé, 2022 (Cinsault), Coastal Region (South Africa)				£32.00
Balfour Nannette's Rosé, 2021 (Regent, Chardonnay), Surrey (England)				£45.00
Mirabeau "Pure", 2021 (Grenache, Shiraz), Côtes de Provence (France)				£54.00

RICH & FRUITY

Wicked Lady White Zinfandel, 2022, California (USA)	£4.50	£6.30	£9.00	£25.00
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Red Wine

	125ml	175ml	250ml	Bottle
LIGHT, BRIGHT & FRESH				
Crusan, 2021 (Grenache, Merlot), Pays d'Oc (Languedoc-Roussillon, France)	£4.70	£6.60	£9.40	£27.00
Da Luca, 2021 (Nero d'Avola), Sicilia (Italy)				£30.00
Joseph Mellot Destinée, 2022 (Pinot Noir), Loire Valley (France)	£6.00	£8.40	£12.00	£34.00
Beaujolais-Villages, Pascal Clément, 2020 (Gamay), Burgundy (France)				£41.00

JUICY, MEDIUM-BODIED & FRUIT-LED

Kleine Zalze Cellar Selection, 2020 (Pinotage), C. Region (South Africa)	£5.20	£7.20	£10.30	£29.00
Don Jacobo Crianza "Organic", Bodegas Corral, 2018 (Tempranillo, Garnacha), La Rioja (Spain)				£41.00
Quinta dos Murças, Assobio Tinto, 2021 (Touriga Nacional, Tinta Roriz), Douro (Portugal)				£41.00
Valpolicella Classico, Bottega, 2021 (Corvina, Rondinella), Veneto (Italy)				£45.00

Wine List

Red Wine

125ml 175ml 250ml Bottle

SPICY, PEPPERY & WARMING

Nederburg, The Manor, 2022 (Shiraz), W. Cape (S. Africa)	£4.60	£6.40	£9.10	£26.00
Errázuriz, 2020 (Carmenère), Aconcagua Valley (Chile)				£34.00
Drifting Old Vine, 2020 (Zinfandel, Petite Sirah), Lodi County (California, USA)				£38.00
Côtes du Rhône, Jean-Luc Colombo "Les Abeilles", 2020 (Grenache, Syrah, Mourvèdre), Rhône Valley (France)				£43.00
Chateauneuf-du-Pape Rouge, Vieux Chevalier, 2020 (Grenache, Syrah, Mourvedre), Rhône Valley (France)				£71.00

OAKED, INTENSE & CONCENTRATED

Luis Felipe Edwards Gran Reserva, 2021 (Merlot), Colchagua Valley (Chile)				£34.00
Los Intocables, Finca las Moras, 2021 (Malbec), San Juan (Argentina)	£6.60	£9.20	£13.20	£38.00
Kleine Zalze Vineyard Selection, 2020 (C. Sauvignon), Stellenbosch (South Africa)				£44.00
Château Musar, Hochar Pere et Fils, 2019 (Cinsault, C. Sauvignon), Bekaa Valley (Lebanon)				£69.00

SOPHISTICATED, POLISHED & COMPLEX

Leeffield Station, 2018 (Pinot Noir), Marlborough (New Zealand)				£44.00
Chianti Classico, Aziano, Ruffino, 2019 (Sangiovese), Tuscany (Italy)				£44.00
Don Jacobo Reserva, Bodegas Corral, 2017 (Tempranillo, Garnacha), La Rioja (Spain)				£47.00
Blason d'Issan, 2017 (C. Sauvignon, Merlot), Margaux (Bordeaux, France)				£78.00
Barolo, Enrico Serafino, 2017 (Nebbiolo), Piemonte (Italy)				£91.00
Gevrey-Chambertin, Loius Jadot, 2013 (Pinot Noir), Burgundy (France)				£99.00

Wine List

Sweet Wine 75ml Bottle

REFRESHING, RACY, MEDIUM

Errázuriz Late Harvest, 2017 (S. Blanc), Casablanca Valley (Chile), 37.5 cl	£5.50	£25.00
Nederburg Winemaker's Reserve Noble Late Harvest, 2021 (Chenin Blanc), W. Cape (S. Africa), 37.5 cl	£9.40	£43.00

LUSCIOUS, RICH, STICKY SWEET

Sauternes, Chateau Grand Jauga, 2018 (Semillon, S. Blanc), Bordeaux (France), 37.5 cl	£6.75	£31.00
Xanadu "Cane Cut", 2010 (S. Blanc, Muscadelle, Semillon), Margaret River (W. Australia), 37.5 cl	£8.80	£40.00

Sherry 70ml Bottle

Tio Pepe, Gonzalez Byass, Fino Sherry (Dry)	£6.10	£59.00
Croft Original, Pale Cream Sherry (Half Dry)	£5.30	£52.00
Harvey's Bristol, Cream Sherry (Sweet)	£5.50	£53.00

Port Wine 70ml Bottle

Graham's Fine White Port	£5.10	£49.00
Dow's Fine Tawny Port	£4.90	£47.00
Graham's 10-Year-Old Tawny Port	£8.10	£79.00