



# Lakes Restaurant

AT STOKE BY NAYLAND

2 Courses - £31.50 • 3 Courses - £37.50

## Nibbles

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Artisanal bread selection, sea salt and black pepper butter	£4.50
Red pepper hummus and pitta bread	£4.00
Olive bowl	£4.00

## Starters

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### VEGETABLE SOUP OF THE DAY (VG)

### TEMPURA PRAWNS

**£3.00 Supplement**

*Yuzu mayonnaise*

### CHICKEN LIVER & COGNAC PARFAIT

*Orange and apricot jam, sourdough wafer*

### BEETROOT CURED SALMON GRAVADLAX

*Honeyed yogurt, pickled cucumber, sourdough wafer, feta*

### COCONUT CHICKEN KATSU SUSHI ROLL

*Cucumber, fried onions, curried mayo, pickled ginger, wasabi*

### HERITAGE TOMATO CAPRESE SALAD (V)

*Buffalo mozzarella, basil, balsamic dressing*

## Mains

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### From the lava grill

### 10OZ RIBEYE STEAK

**£10.00 Supplement**

*Thick cut chips, peppercorn sauce, portobello mushroom, plum tomato, shallot, watercress*

### 8OZ SIRLOIN STEAK

**£8.00 Supplement**

*Thick cut chips, peppercorn sauce, portobello mushroom, plum tomato, shallot, watercress*

### BONELESS PORK CHOP

*Creamed potato, spring broccoli, wild mushroom fricassee*

### From the stove

### SWEET POTATO, ROASTED PEPPER & BUTTERBEAN MASSAMAN CURRY (VG)

*Pilau rice*

### ROASTED LAMB RUMP

**£5.00 Supplement Charge**

*Tomato, caper and olive tapenade, thyme and rosemary polenta chips, ratatouille vegetables*

### CHICKEN SALTIMBOCCA

*With sage, Parma ham and parmesan blini, French beans, dauphinoise potatoes, jus*

### SALMON & KING PRAWN TAGLIATELLE

*Dill and white wine cream sauce, sea asparagus*

## Sides - £4.00 each

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Dauphinoise potatoes	Thyme and rosemary polenta chips	French fries	Thick cut chips
French beans	Mediterranean vegetables	Spring broccoli	

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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#### PASSIONFRUIT CHEESECAKE

*Passionfruit gel, coconut gelato*

#### MIRROR GLAZED CHOCOLATE DELICE

*Boxford Farms raspberries, raspberry sorbet*

#### STRAWBERRY PANNA COTTA

*Wild strawberry jelly, shortbread*

#### STICKY TOFFEE APPLE PUDDING

*Toffee sauce, vanilla ice cream*

#### BOXFORD FARMS STRAWBERRIES (VGA)

*Fresh pouring cream, shortbread biscuit*

#### ICE CREAM & SORBET (VGA)

*Selection of ice creams or sorbets of the day*

### Cheese

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#### EAST ANGLIAN CHEESE PLATE

**£5.00 Supplement**

*Pear and apricot chutney, Miller's savoury biscuits*

#### 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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