



Lakes Restaurant

AT STOKE BY NAYLAND

2 Courses - £31.50 • 3 Courses - £37.50

Nibbles

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

Starters

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

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

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



Lakes Restaurant

AT STOKE BY NAYLAND

Dessert

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

ICE CREAM & SORBET (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

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.

V = Vegetarian VG = Vegan VGA = Vegan Available

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