



**THE
CROWN**
STOKE BY NAYLAND

TO BEGIN

5.00 each or 3 for 14.00

Bread, olive oil, balsamic vinegar | **Mixed olives** GF DF

Coriander houmous, toasted pitta bread DF

Rollmops DF | Feta, Spring Onion & Chilli Bon Bons DF V | **Coronation Chicken Salad** DF

STARTERS

Soup of the Day, bread & butter **8.00**

Cotes de Gascogne - FRANCE

Smoked Mackerel Fillet, dill & potato salad, sweet pickles GF DF **9.75**

Sauvignon Blanc - FRANCE

Warm Rolled Grilled Aubergine, caponata, feta, walnut, rice & salsa verde (can be vegan) **9.00**

Chardonnay - WEST AUSTRALIA

Spiced Sautéed Liver & Kidney, sourdough toast, mango & coriander yoghurt **9.75**

Riesling - GERMANY

Roasted Local Asparagus, Parmesan crisp, lemon & Parmesan mayonnaise, balsamic GF **9.75**

MUSCADET - FRANCE

Coronation Chicken, puff pastry, baby gem lettuce, mango gel DF **9.75**

Macon Villages - FRANCE

MAINS

Chargrilled 8oz Hereford Flat Iron Steak (served medium rare or medium) tomato, mushroom, chips & peppercorn, garlic butter or blue cheese sauce GF **21.50**

Château Malbat - BORDEAUX

Chargrilled 10oz Hereford Sirloin Steak tomato, mushroom, chips & peppercorn, garlic butter or blue cheese sauce GF **32.50**

CROZES-HERMITAGE - FRANCE

Seared Calf's Liver & Smoked Bacon, mashed potato & caramelised onion gravy GF **19.75**

Pinot Noir - NEW ZEALAND

Roast Lamb Rump, pancetta, wild mushrooms, peas, samphire, capers, roasted new potatoes & port sauce GF **22.50**

BARBERA D'ASTI - ITALY

Chicken & Chorizo Skewer, tabbouleh, mint & cucumber yoghurt, mixed salad **19.75**

Gamay Noir - FRANCE

Chargrilled Beef Burger, cheddar, smoked bacon, gem lettuce, tomato, burger sauce & chips **18.50**

Rioja - SPAIN

Asian Style Tofu, Asparagus & Aubergine Salad, miso & tahini dressing VG **Small 9.75/ Large 18.00**

Pinot Grigio - ITALY

Spring Vegetable Macaroni & Vegan Cheese, herb crumb, mixed salad VG **17.50**

RIOJA BIANCO - SPAIN

SIDES 5.00 Each

New potatoes GF | Chips GF DF | Mixed Salad GF DF | Seasonal Vegetables GF

DF Dairy Free | GF Gluten Free | V Vegetarian | VG Vegan

Please let a team member know of any allergies or dietary requirements. Full allergen information is available upon request.

Service is at your discretion. We cannot guarantee that dishes do not contain bones, nuts or shot.

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SWEET FINISH

Vanilla & Ginger Panna Cotta, white chocolate crumb, poached rhubarb GF **9.00**

Muscat – Oz

Pecan & Bourbon Tart, coffee ice cream, white chocolate snow & raspberry gel V **9.00**

Valpolicella - ITALY

Coconut & Vanilla Pavlova, compressed strawberries & mint, coconut cream & berry compote GF VG **9.00**

Noble Semillon - Oz

Summer Pudding, fresh berries & Chantilly cream V **9.00**

Soave Recioto - VENETO

Apple, Rhubarb & Berry Crumble, vanilla ice cream V **9.00**

Sauternes - FRANCE

Locally Produced Ice Creams (per scoop) GF V **3.50**

Vanilla, mint choc chip, strawberry, ginger, salted butter caramel, chocolate

Sorbet (per scoop) **3.00**

Gin, tonic & cucumber, Raspberry GF VG

Affogato, single espresso, vanilla ice cream GF V **7.50**

Pedro Ximénez - SPAIN

BITE SIZE

Why not choose one of our bite size puddings with a hot drink included in the price: 5.00

Mini Berry Eton Mess VG | Raspberry Sorbet GF VG | Turkish delight GF DF | Caramel Shortbread

FINISH SAVOURY

Platter Of Four Artisan British Cheeses:

Binham Blue, Green Thunder, Black Bomber, Baron Bigod

with homemade tomato, apple onion chutney, celery, grapes & crackers **13.50**

Quinta do Noval - PORTO

COFFEE & TEA

Selection of coffees from Illy - from **3.50**

Americano, Latte, Cappuccino, Flat White, Espresso (double or single),

Macchiato (double or single), Mocha, Liqueur coffee

Selection of Herbal teas - all **3.50**

English Breakfast, Peppermint, Green, Chamomile, Earl Grey

PUDDING WINES & DIGESTIFS	50 ^{ml}	125 ^{ml}	375 ^{ml}	500 ^{ml}	750 ^{ml}
2013 Noble Taminga, Trentham Estate - Oz	3.70	8.50	24.80		
2015 Château Doisy -Vedrines, SAUTERNES	4.00	10.50			55..00
Chambers Rutherglen Muscat - VICTORIA, Oz	3.75	9.05	27.00		
Pedro Ximinez Triana - SPAIN	4.40	11.10	31.00		
Valpolicella Recioto - VERONA	4.00	10.00	28.00		
2015 Soave Recioto, Le Colombare, PIEROPAN - VENETO	5.10	12.00		39.80	
Limoncello di Sorrento, CAMPANIA - ITALY	3.50	7.00 (100 ml)			

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