



THE
CROWN
STOKE BY NAYLAND

BITES & SHARERS

Homemade Sourdough & Focaccia Bread, Olive Oil & Balsamic Vinegar V 6.00

Smoked Paprika Houmous, pitta bread VG 6.00 | Mixed Olives GF VG 6.00

Baked Camembert to share, red onion marmalade & sourdough V 18.00

STARTERS

Soup of the Day, bread & butter 8.50

Pork & Wholegrain Mustard Scotch Egg, red onion marmalade DF 10.00

Chicken Caesar Salad, anchovies, Grana Padano & croutons 9.50 / 18.00

Torched Mackerel Fillet, citrus labneh, carrot & carraway salad GF DF 10.00

Burrata & Heritage Tomato Salad, basil pesto & balsamic V GF 13.00 without burrata GF VG 9.00

Charred Octopus, Romesco sauce & fennel salad N GF 10.00

MAINS

Roast Pork Belly, roasted carrots, pancetta braised Savoy cabbage, broccoli & roast potatoes, apple sauce & Yorkshire pudding 21.00

Roast 40 day Aged Hereford Beef Sirloin, roasted carrots, pancetta braised Savoy cabbage, broccoli, roast potatoes & Yorkshire pudding 23.00

Roast Corn Fed Chicken Breast, roasted carrots, pancetta braised Savoy cabbage, broccoli, roast potatoes & Yorkshire pudding 21.00

Roast Shoulder Suffolk Lamb to Share, roasted carrots, pancetta braised Savoy cabbage, broccoli, roast potatoes & Yorkshire pudding 50.00 FOR TWO

Roasted Butternut Squash, Beetroot, Courgette & Mushroom Pithivier, roasted carrots, creamy Savoy cabbage, broccoli, roast potatoes & Yorkshire pudding 17.00 V N

Tarka Dahl Stuffed Aubergine, onion salad, coriander & grape dressing VG GF 18.00

SIDES 5.00

**Hand Cut Chips GF VG | Fries GF VG | Garden Salad GF VG | Roast Potatoes V
Seasonal Vegetables GF V | Cauliflower Cheese | Braised Savoy Cabbage**

A 10 % discretionary Service Charge will be added for all tables of 6 or more.

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

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

We cannot guarantee that dishes do not contain bones, nuts or shot.

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SWEET FINISH

Lemongrass Panna Cotta, mango, pomegranate GF **10.00**

Glazed Lemon Tart, raspberry sorbet & hibiscus V **10.00**

Eton Mess GF **9.50**

Tonka Bean Crème Brûlée, brown butter sable biscuit **9.00**

White Chocolate Cremeux, dark chocolate mousse, strawberries & candied pistachios GF N **10.50**

Apple Tart Tatin, Calvados ice cream V **9.00**

Affogato - espresso & vanilla ice cream V GF **6.50**

Add a shot: Baileys **6.50** | Amaretto **5.00** | Frangelico **6.00** | Tia Maria **4.90** | Cointreau **4.90**

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

Vanilla, Mint choc chip, Strawberry, Chocolate, Ginger, Salted caramel, Lemon Curd

Sorbet (per scoop) GF VG **3.50**

Raspberry, Mango, Prosecco, Lemon, Passion fruit & Ginger, Elderflower

BITE SIZE

All three **12.00** or choose one of the bite size puddings with a hot drink included in the price **7.50**

Mini Lemon Verbena Posset & Raspberry GF | **Mini Pineapple & Lime Cheesecake** |

Mini Chocolate Brownie & Dulce de Leche V

FINISH SAVOURY

Platter Of Three Artisan British Cheeses

Baron Bigod, Lincolnshire Poacher, Colston Bassett Stilton

with homemade chutney, celery, grapes & crackers **16.00**

COFFEE & TEA

Selection of Coffees from Illy from **3.10**

Americano, Latte, Cappuccino, Flat White, Espresso, Macchiato, Mocha, Liqueur coffee

Selection of Herbal Teas all **3.50**

English Breakfast, Peppermint, Green, Chamomile, Earl Grey

PUDDING WINES & DIGESTIFS

| | 50 ^{ml} | 100ml | 375 ^{ml} | 500 ^{ml} |
|--|------------------|-------|-------------------|-------------------|
| Limoncello di Sorrento, CAMPANIA, ITALY | 5.50 | 8.25 | | |
| Late Harvest Moscato d'Asti "Palazzina", PIEMONTE, ITALY | | 7.75 | 25.00 | |
| Monbazillac, Domaine de Grange Neuve, SOUTH WEST FRANCE | | | | 35.00 |
| Sauternes, Château Villefranche | | | 40.00 | |

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