

## 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

2 courses £29 | 3 courses £35

## STARTERS

Soup of the Day, bread & butter

Pork & Wholegrain Mustard Scotch Egg, red onion marmalade DF

Chicken Caesar Salad, anchovies, Grana Padano & croutons

Citrus Cured Trout, citrus labneh, carrot & carraway salad GF DF

Burrata & Heritage Tomato Salad, basil pesto & balsamic V GF

Charred Octopus, Romesco sauce & fennel salad N GF

## MAINS

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

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

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

Grilled Barnsley Lamb Chop, warm potato salad, peas, pancetta, samphire & salsa verde GF 26.00

Roasted Butternut Squash, Spinach & Ricotta Pithivier, roasted carrots, creamy Savoy cabbage, broccoli, roast potatoes & Yorkshire pudding V N

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

## 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

## SWEET FINISH

Lemongrass Panna Cotta, mango, pomegranate GF 10.00

Orange Delice, hibiscus salad GF 10.00

Glazed Lemon Tart, raspberry sorbet & hibiscus V 10.00

Chocolate Brownie Sundae & mixed berries GF 9.00

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



**THE  
CROWN**  
STOKE BY NAYLAND

**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.

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