



**THE
CROWN**
STOKE BY NAYLAND

SNACKS

- Bread** with olive oil, balsamic vinegar 5.00 | **Mixed olives** GF DF 5.00
Coriander houmous, toasted pitta bread DF 5.00 | **Mixed nuts** with chilli & maple syrup N GF DF 5.00
Mini starters priced individually at 4.50 or 3 for 12.00
Mackerel Pâté | **Coronation Chicken Salad** DF | **Potato Cake, Spicy Tomato Sauce** DF V

STARTERS

- Soup of the Day**, bread, butter 8.00
Picpoul de Pinet - LANGUEDOC
Cured & Smoked Salmon, compressed cucumber, scallop mayonnaise, pickled peas GF DF 10.00
Sauvignon Blanc - FRANCE
Pearl Barley & Heritage Carrot Salad, Guinness bread crisp, seeds DF VG 9.00
Chardonnay - WEST AUSTRALIA
Pressed Ham Hock, pickled carrot, gherkin ketchup, beetroot mayonnaise DF 10.00
Muscadet - FRANCE
Stilton Arancini, port reduction, pear, candied hazelnuts 9.00
Sauvignon Blanc - SOUTH AFRICA
Coronation Chicken, puff pastry, baby gem lettuce, raisin gel DF
Macon Villages - FRANCE

MAINS

- 8oz Hereford Flat Iron Steak** tomato, mushroom, fries with
peppercorn, garlic butter or blue cheese sauce 21.00
Château Malbat - BORDEAUX
10oz Rib Eye Steak- Tomato, mushroom, fries with peppercorn, garlic butter or blue cheese sauce 32.50
Château Malbat - BORDEAUX
Seared Calf's Liver & Smoked Bacon, wholegrain mustard mashed potato, onion gravy GF 19.00
Pinot Noir - NEW ZEALAND
Roasted Cornfed Chicken Supreme, savoy cabbage, pancetta, peas, wild mushrooms, port sauce GF 20.00
Gamay Noir - FRANCE
Shepherd's Pie, topped with cheddar cheese, seasonal vegetables, port sauce GF 18.00
Malbec - ARGENTINA
Chargrilled Beef Burger, cheddar, smoked bacon, gem lettuce, tomato, burger sauce, fries 18.50
Rioja - SPAIN
Wild Mushroom Risotto, truffle oil, parmesan crisp V GF (can be vegan) 17.50
Pinot Grigio - ITALY
Cauliflower, Squash, New Potato & Spinach Curry, Coriander yoghurt, pitta bread V (can be vegan) 17.50
Sauvignon Blanc - FRANCE



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SIDES

New potatoes GF / Fries GF DF / Mixed Salad GF DF / Seasonal Vegetables GF
Honey Roasted Chantenay Carrots G / Mashed Potato 4.50 Each

SWEET FINISH

Sorbet (per scoop) 3.00

Lemon, 77 kcal Blackcurrant GF VG

Locally Produced Ice Creams (per scoop) GF V 3.50

Vanilla, rum & raisin, strawberry, banana & butterscotch ripple, honeycomb, chocolate 81 kcal
Pedro Ximénez - SPAIN

White Chocolate & Raspberry Rice Pudding GF V 9.00

Soave - ITALY

Vanilla Tonka Bean Panna Cotta toffee popcorn GF 9.00

Muscat - Oz

Dark Chocolate Crèmeux & Earl Grey Mousse, cocoa tuille, cereal crisps, raspberry gel 9.00

Valpolicella - ITALY

Orange & Redcurrant Pavlova, mixed berry compote VG GF 9.00

Noble Semillon - Oz

Homemade Orange Sponge Pudding, chocolate ice cream V 9.00

Sauternes - FRANCE

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 Blackcurrant Sorbet GF VG Dark Chocolate & Brandy truffles

FINISH SAVOURY

Platter Of Four Artisan British Cheeses:

Binham Blue, Green Thunder, Black Bomber, Norfolk White Lady

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 (please ask)

Selection of Herbal teas - all 3.50

English Breakfast, Peppermint, Green, Chamomile, Earl Grey



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PUDDING WINES AND DIGESTIFS

	50 ^{ml}	125 ^{ml}	375 ^{ml}	500 ^{ml}
2013 Noble Taminga, Trentham Estate - Oz		3.70	8.50	24.80
2015 Château Doisy -Vedrine, SAUTERNES		4.00	10.50	27.50
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)		38.00