



THE
CROWN
STOKE BY NAYLAND

Anya Hindmarch at The Crown

STARTERS

Roasted Tendring Hall Pigeon Breast, cauliflower purée, blackberry sauce & artichoke crisps GF

Hot Smoked Trout Pâté, horseradish & wholegrain mustard dressing, brown toast & butter

Caramelised Shallot Tatin, Norfolk Mardler, rocket & walnut salad V DF N

MAINS

Pan Fried Seabass Fillet, roasted celeriac, beetroot, carrots, new potatoes, chard, cockle & caper butter GF

Roasted Tendring Hall Partridge, crispy Dauphinoise potatoes, Suffolk oyster mushroom & shallot sauce

Pumpkin, Rocket & Pine Nut Risotto VG

DESSERTS

Honey Roasted Autumn Fruits, Sabayon cider sauce V

Blackberry Posset, lavender shortbread

Roasted Fig & Armagnac Compote, honey & cardamom foam, cinnamon tuile

Our Menu has been locally & independently sourced wherever possible.
Please let a team member know of any allergies or dietary requirements.
V vegetarian | VE vegan | GF gluten free | N contains nuts | DF dairy free

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