



THE  
CROWN  
STOKE BY NAYLAND

### TO BEGIN 5.00 Each

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

**Roasted Red Onion Hummus**, toasted pitta bread DF

### STARTERS

**Soup of the Day**, Blackberry Bakery sourdough & butter **8.00**

*Cotes de Gascogne, Le Serin - FRANCE*

**Black Pudding Scotch Egg** & piccalilli **9.75**

*Gavi di Gavi - ITALY*

**Pan Fried Mackerel Fillet**, celeriac remoulade, cauliflower cous GF **9.75**

*Sauvignon Blanc, Allan Scott - NEW ZEALAND*

**Beetroot Tartare Linseed Cracker**, pickles & mango VG **8.50**

*Muscadet, Château du Cleray - FRANCE*

**Pan Roasted Pigeon Breast**, cauliflower purée, roasted artichoke & blackberry jus GF **9.00**

*Mâcon Villages, Château Du Charnay - FRANCE*

**Szechuan Crusted Venison Carpaccio**, Parmesan, pine nuts, rocket & watercress salad N **9.75**

*Rioja Bianco - SPAIN*

**Saffron Arancini**, watercress velouté & toasted pine nuts N VG **9.00/18.50**

*Sauvignon Blanc, Riviera - FRANCE*

### MAINS

**Chargrilled 8oz Hereford Flat Iron Steak**, (served medium rare or medium) slow roast plum tomato, roasted flat mushroom & hand cut chips, peppercorn sauce **22.50**

*Château Malbat, Bordeaux - FRANCE*

**Seared Calf's Liver**, mashed potato, button mushroom, silver skin onion, peas & pancetta sauce GF **20.75**

*Pinot Noir, Allan Scott - NEW ZEALAND*

**Roast 40 day Aged Hereford Beef Sirloin**, seasonal vegetables, roast potatoes & Yorkshire pudding **23.00**

*Gamay Moulin Camus - FRANCE*

**Roast Rolled Pork Belly**, seasonal vegetables, roast potatoes, apple sauce, crackling & Yorkshire pudding **20.00**

*Rioja, Cerro Anon - SPAIN*

**Roast Cornfed Chicken Breast**, seasonal vegetables, roast potatoes & Yorkshire pudding **22.00**

*Sauvignon Blanc - FRANCE*

**Tendring Hall Local Shot Partridge**, Parsnip purée, chargrilled pear, crushed baby new potato & veal jus **23.00**

*Gamay - FRANCE*

**Sage & Walnut Fettuccine**, roasted sweet potato VG N **17.00**

*Rioja Bianco - SPAIN*

**Roasted Garlic Mashed Potato, Mushroom & Leek 'Cottage' Pie**, seasonal vegetables VG GF **17.50**

*Pinot Grigio, Terrazze Della Luna - ITALY*

### SIDES 5.00 Each

**Mashed Potato** GF | **New Potatoes** GF | **Chips** GF DF | **Mixed Salad** GF DF | **Seasonal Vegetables** GF

**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.

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

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## SWEET FINISH

**Poached Pear**, maple syrup, mango ice-cream, pineapple granola VG GF N **9.00**

*Soave - ITALY*

**Chocolate Panna Cotta**, honeycomb, white chocolate shard **9.00**

*Noble Semillon - AUSTRALIA*

**Sticky Toffee Pudding**, toffee sauce, salted butter caramel ice cream **9.00**

*Valpolicella - ITALY*

**Chocolate Brownie**, raspberry sorbet, honeycomb, mango gel VG **9.00**

*Muscat - AUSTRALIA*

**Winter berry & Bramley Apple Crumble & vanilla ice cream** **9.00**

*Sauternes - FRANCE*

**Affogato**, single espresso, vanilla ice cream VG **6.50**

*Pedro Ximénez - SPAIN*

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

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

**Sorbet** (per scoop) **3.00**

*Mango or Raspberry GF VG*

## BITE SIZE

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

**Chocolate Fudge | Raspberry Posset** GF

## FINISH SAVOURY

**Platter Of Three Artisan British Cheeses**

*Binham Blue, Green Thunder, Black Bomber,*

with homemade tomato, chilli & shallots chutney, celery, grapes & crackers **12.00**

*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 <sup>ml</sup>	125 <sup>ml</sup>	375 <sup>ml</sup>	500 <sup>ml</sup>	750 <sup>ml</sup>
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 Ximenez 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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