



**THE
CROWN**
STOKE BY NAYLAND

TO BEGIN

5.00 each or 3 for 14.00

Bread, olive oil, balsamic vinegar | **Mixed olives** GF DF |
White bean, lemon & garlic houmous, toasted pitta bread DF
Rollmops GF DF | **Bubble & squeak croquettes** V | **Duck Wonton, sweet chilli sauce** DF

STARTERS

Soup of the Day, bread & butter **8.00**

Cotes de Gascogne, Le Serin - FRANCE

Fritto Misto - whitebait, squid, prawns, haddock & tartare sauce GF **9.75**

Sauvignon Blanc, Allan Scott - NEW ZEALAND

Beetroot, Sun Blushed Tomato, Olive & Crispy Halloumi Salad,
raspberry & pomegranate dressing V **Small 8.50 | Large 17.00**

Muscadet, Château du Cleray - FRANCE

Crispy Duck Salad, Hoi-sin dressing, watercress, pickled lotus roots & cashews DF **Small 9.00 | Large 18.00**

Macon Villages, Chateau Du Channay - FRANCE

Smoked Chicken Caesar Salad - with anchovies **Small 9.00 | Large 18.00**

Rioja Bianco - SPAIN

Falafel Scotch Egg, curry mayonnaise & piccalilli V DF **9.75**

Sauvignon Blanc, Riviera - FRANCE

MAINS

Chargrilled 8oz Hereford Flat Iron Steak (served medium rare or medium) tomato, mushroom, chips &
peppercorn, garlic butter or blue cheese sauce GF **21.50**

Château Malbat, Bordeaux - FRANCE

Chargrilled 10oz Hereford Sirloin Steak tomato, mushroom, chips &
peppercorn, garlic butter or blue cheese sauce GF **32.00**

Shiraz - AUSTRALIA

Seared Calf's Liver & Smoked Bacon, roast garlic mashed potato & port jus GF **19.75**

Pinot Noir, Allan Scott - NEW ZEALAND

Roast Lamb Rump, pancetta, wild mushrooms, peas, samphire, capers, roasted new potatoes & port sauce GF **23.50**

Barbera Casali - ITALY

Chicken & Chorizo Skewer, tabbouleh, mint & cucumber yoghurt, mixed salad **19.75**

Gamay, Moulin Camus - FRANCE

Chargrilled Beef Burger, cheddar, smoked bacon, gem lettuce, tomato, burger sauce & chips **18.50**

Rioja, Cerro Anon - SPAIN

Roasted Celeriac, Fennel, Sun Blushed Tomato, Olive & Orzo Pasta,
coriander & pine nut oil VG DF **17.50**

Pinot Grigio, Terrazze Della Luna - ITALY

SIDES 5.00 Each

New potatoes GF | **Chips** GF DF | **Mixed Salad** GF DF | **Seasonal Vegetables** GF

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

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

Coconut & Vanilla Pavlova, compressed strawberries & mint, coconut cream & berry compote VG GF **9.00**

Muscat – AUSTRALIA

Raspberry & White Chocolate Cheesecake, honey roasted peach, lime curd **9.00**

Valpolicella - ITALY

Pecan & Bourbon Tart, coffee ice cream, white chocolate snow & raspberry gel V **9.00**

Valpolicella - ITALY

Dark Chocolate Brownie, chocolate sauce & salted butter caramel ice cream V **9.00**

Noble Semillon - AUSTRALIA

Blueberry Crème Brûlée, homemade shortbread, blueberry gel V **9.00**

Soave Recioto - VENETO

Fresh Local Strawberries, Chantilly cream, homemade strawberry sorbet & honeycomb V GF **8.00**

Soave Recioto - VENETO

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

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

Sorbet (per scoop) **3.00**

Elderflower, Blackcurrant GF VG

Affogato, single espresso, vanilla ice cream GF V **7.50**

Pedro Ximénez - SPAIN

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 | **Turkish Delight** GF DF | **Caramel Shortbread** | **Blackcurrant Sorbet** GF VG

FINISH SAVOURY

Platter Of Four Artisan British Cheeses:

Binham Blue, Green Thunder, Black Bomber, Baron Bigod

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

Selection of Herbal teas - all **3.50**

English Breakfast, Peppermint, Green, Chamomile, Earl Grey

PUDDING WINES & DIGESTIFS

	50 ^{ml}	125 ^{ml}	375 ^{ml}	500 ^{ml}	750 ^{ml}
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	

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Limoncello di Sorrento, CAMPANIA - ITALY

3.50 7.00 (100 ml)

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