



THE  
CROWN  
STOKE BY NAYLAND

**TO BEGIN £6.00 EACH**

**Bread, Olive Oil & Balsamic Vinegar DF**

**Mini Mackerel Pâté | Red Pepper Houmous, pitta bread DF | Mixed Olives DF GF**

**Padron Peppers, smoked sea salt VG GF**

**Baked Camembert to share, onion chutney & focaccia V 18.00**

### STARTERS

**Soup of the Day, bread & butter 8.50**

**Fig & Pickled Walnut Salad, quinoa, avocado & edamame bean VG N 10.00**

**Chicken & Ham Hock Terrine, sugar snap salad, bread DF 10.00**

**Shredded Beef & Oyster Mushroom Spring Roll, sesame, chilli, coriander & pickled red onion DF 10.00**

**Salmon & Cod Bon Bon, lobster cream & pickled cucumber 10.00**

**Burrata Mozzarella & Heirloom Tomato Salad, pea purée & edamame beans GF 10.00**

### MAINS

**Roast Pork Belly, buttered clapshot, braised red cabbage, creamy leeks & roast potatoes, apple sauce, crackling & Yorkshire pudding 21.00**

**Roast 40 day Aged Hereford Beef Sirloin, buttered clapshot, braised red cabbage, creamy leeks, roast potatoes & Yorkshire pudding 23.00**

**Roast Corn Fed Chicken Breast, buttered clapshot, braised red cabbage, creamy leeks, roast potatoes & Yorkshire pudding 21.00**

**Roast Shoulder of Suffolk Lamb to Share, buttered clapshot, braised red cabbage, creamy leeks, roast potatoes & Yorkshire pudding 50.00 FOR TWO**

**Green Lentil & Nut Roast, buttered clapshot, braised red cabbage, creamy leeks, roast potatoes & Yorkshire pudding 17.00 V N (can be vegan)**

**Pan Fried Calves' Liver, buttered clapshot, crispy prosciutto, banana shallots & port jus GF 21.50**

**Superfood Salad - quinoa, edamame, avocado, figs & sun blushed tomatoes, mustard dressing GF 18.00**

**Add - Grilled Halloumi 21.00 V | Miso Aubergine VG 20.00 | Chicken 22.00**

### SIDES 5.00

**Hand Cut Chips GF VG | Fries GF VG | Garden Salad GF VG | Clapshot GF | Cauliflower Cheese**

**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

**Peach & Tonka Bean Pavlova**, Chantilly cream V GF **9.00**

**Pineapple & Coconut Rum Baba**, mango sorbet V **9.00**

**Lemon Meringue Tart**, pistachio & raspberry V N **9.00**

**Chocolate Brownie**, berry compote, honeycomb & raspberry sorbet VG **9.00**

**Earl Grey Panna Cotta**, lavender tuile & dark chocolate mousse V **9.00**

**Strawberry Parfait**, macerated strawberries & prosecco sorbet V GF **9.00**

**Affogato** - single espresso & vanilla ice cream V GF **6.50**

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

Vanilla, Mint choc chip, Strawberry, Chocolate, Ginger, Salted caramel

**Sorbet** (per scoop) GF VG **3.50**

Raspberry, Mango

## BITE SIZE

Why not choose one of our bite size puddings with a hot drink included in the price **6.50**

**Mini Whipped Custard & Rhubarb Baked Alaska** GF | **Mini Lemon Cheesecake** V

**Mini Paris-Brest**, chocolate & banana curd V

## FINISH SAVOURY

**Platter Of Three Artisan British Cheeses**

Baron Bigod, Lincolnshire Poacher, Colston Bassett Stilton

with homemade chutney, celery, grapes & crackers **16.00**

## COFFEE & TEA

**Selection of Coffees from Illy** from **3.10**

*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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