



THE
CROWN
STOKE BY NAYLAND

Bread, Olive Oil & Balsamic Vinegar DF 6.00

Lemon, Garlic & Coriander Houmous, pitta bread GF 6.00 | Mixed Olives GF DF 6.00

Baked Camembert to share, onion chutney & focaccia V 18.00

STARTERS

Soup of the Day, bread & butter 8.50

Pork Scotch Egg, Houghton Estate apple & pear chutney 10.00

Baked Beetroot Tartare, pickled shallot, mango & mustard seed, linseed cracker GF VG 10.00

Venison Carpaccio, beetroot, blackberry, parsnip crisp, port & chocolate sauce GF 10.50

Whipped Feta & Heirloom Tomato Salad, olive tapenade, radish & pea purée GF VG 10.00

Duck Ballotine, charred orange, carrot tartare, baby leaf & pistachios GF DF N 10.00

Salmon & Cod Fishcake, celeriac remoulade 10.00

King Prawns, chilli, parsley, garlic butter & toasted sourdough 10.50

MAINS

8oz Hereford Flat Iron Steak 26.00 | 8oz Hereford Ribeye Steak 32.00
rocket & Parmesan salad, roasted shallots & hand cut chips GF

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

Chargrilled Beef Burger, treacle cured bacon, cheese, candied jalapeños, smoked garlic aioli & fries 18.00

Braised Short Rib of Beef, creamed potato, buttered greens & braised carrot GF 21.50

**Gloucester Old Spot Pork Chop, wholegrain mustard, mashed potato, buttered chard,
Bramley apple purée, port sauce GF 24.00**

Spaghetti Carbonara - pancetta, Parmesan, wild rocket, pickled mustard seed & truffle oil 20.00

Shepherd's Pie, red wine jus, buttered greens GF 21.00

Roasted Butternut Squash & Pancetta Risotto, toasted pine nuts, baby spinach, prosciutto & chilli N GF 21.50

Baked Aubergine & Cauliflower Curry, Jeera rice GF DF 18.00

Add - Paneer 20.00 V | Chicken 22.00

SIDES 5.00

**Hand Cut Chips GF VG | Fries GF VG | Garden Salad GF VG | Clapshot GF
Seasonal Vegetables GF | Peppercorn Sauce GF 2.50**

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

Cherry, Chocolate & Yuzu Gateaux V GF 10.00

Pineapple & Coconut Rum Baba, mango sorbet V 10.00

Lemon Meringue Tart, pistachio & raspberry V N 9.00

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

Honey Tart, hibiscus tuile, lemon & hibiscus sorbet V 10.00

IPA Sticky Toffee Pudding, tonka beans, caramel sauce & vanilla ice cream V 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, Rhubarb, Prosecco, Lemon

BITE SIZE

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

Mini Rhubarb & Custard Baked Alaska GF | Mini Fig Cheesecake V

Mini Spiced Pumpkin Cake VG

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, Macchiato, Mocha, Liqueur coffee

Selection of Herbal Teas all 3.50

English Breakfast, Peppermint, Green, Chamomile, Earl Grey

Espresso Martini 11.00

PUDDING WINES & DIGESTIFS	50 ^{ml}	100ml	125 ^{ml}	375 ^{ml}	500 ^{ml}
Noble Taminga, Trentham Estate, AUSTRALIA	3.70		8.50	24.80	
Chambers Rutherglen Muscat, VICTORIA, AUSTRALIA	3.75		9.05	27.00	
Soave Recioto, Le Colombare, PIEROPAN, VENETO	5.10	12.00		39.80	
Limoncello di Sorrento, CAMPANIA, ITALY	3.50	7.00			
Late Harvest Moscato d'Asti "Palazzina", PIEMONTE, ITALY		8.30		28.25	
Monbazillac, Domaine de Grange Neuve, SOUTH WEST FRANCE		8.80			40.50
Mourvedre "Late Harvest", Cline Cellars, USA		12.60		44.50	
Vin Santo del Chianti DOC, Castello di Querceto, ITALY		10.40			48.50

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