



THE  
CROWN  
STOKE BY NAYLAND

## TO BEGIN

**Bread**, olive oil, balsamic vinegar DF **5.00** | **Mixed Olives** GF DF **5.00**

**Roasted Red Onion Hummus**, toasted pitta bread DF **5.00**

**Smoked Haddock & Spring Onion Beignets** **5.00**

**Chorizo & Sweet Corn Croquettes** **5.00**

## 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, truffle butter, black garlic aioli & hand cut chips **22.50**

*Château Malbat, Bordeaux - FRANCE*

**Chargrilled 10oz Hereford Sirloin Steak**, slow roast plum tomato,

roasted flat mushroom, truffle butter, black garlic aioli & hand cut chips **32.00**

*Shiraz - AUSTRALIA*

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

*Pinot Noir, Allan Scott - NEW ZEALAND*

**Corn Fed Chicken Salad**, poached hen's egg, avocado & crispy prosciutto DF **22.00**

*Merlot - CHILE*

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

*Gamay - FRANCE*

**Chargrilled Minted Lamb Burger**, gem lettuce, red onion, beef tomato, rose harissa mayonnaise & hand cut chips **18.50**

*Rioja, Cerro Anon - SPAIN*

**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**

**Caramel Shortbread | Raspberry Posset** GF

## 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 Ximinez 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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