



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 shallots & mango, pickled 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**

### 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**

**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 | 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.

Share your visit using #chestnutchatter to be in with a chance of winning a night's stay at one of our Chestnut inns | [www.chestnutgroup.co.uk](http://www.chestnutgroup.co.uk)



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## SWEET FINISH

**Chocolate Croissant Pudding**, vanilla anglaise, salted caramel ice cream V **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 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, 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 <sup>ml</sup>	100ml	125 <sup>ml</sup>	375 <sup>ml</sup>	500 <sup>ml</sup>
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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