



**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 | **Chorizo & Sweet Corn Croquettes** DF | **Garlic Mushrooms on Toast** V

**STARTERS**

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

*Cotes de Gascogne, Le Serin - FRANCE*

**Torched Mackerel Fillet**, horseradish, spring onion & chive potato salad, herb oil GF **9.75**

*Sauvignon Blanc, Allan Scott - NEW ZEALAND*

**Caramelised Shallot Tatin**, beetroot & pickled fennel salad, crème fraîche **9.00** V

*Muscadet, Château du Cleray - FRANCE*

**Tenderstem Broccoli**, flaked almonds, Stilton, chilli, sumac dressing

& soft boiled hen's egg GF N V **Small 8.50 | Large 16.00**

*Sauvignon Blanc, Riviera - FRANCE*

**Bocconcini & Prosciutto**, honey roasted fig & pomegranate masala GF **9.00**

*Macon Villages, Chateau Du Channay - FRANCE*

**Szechuan Crusted Venison Carpaccio**, Parmesan, pine nuts, rocket & watercress salad N **9.75**

*Rioja Bianco - SPAIN*

**MAINS**

**Chargrilled 8oz Hereford Flat Iron Steak**, (served medium rare or medium) cherry vine tomatoes,  
garlic mushrooms, crispy smoked paprika onions & chips,

peppercorn, garlic butter or blue cheese sauce **21.50**

*Château Malbat, Bordeaux - FRANCE*

**Chargrilled 10oz Hereford Sirloin Steak**, cherry vine tomatoes, garlic mushrooms,  
crispy smoked paprika onions & chips,

peppercorn, garlic butter or blue cheese sauce **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*

**Roasted Corn Fed Chicken Supreme**, butternut squash purée, kohlrabi fondant,

roasted carrots & port sauce **20.75**

*Gamay, Moulin Camus - FRANCE*

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

*Rioja, Cerro Anon - SPAIN*

**Roasted Garlic Mashed Potato, Leek & Mushroom 'Cottage' Pie**, mixed salad or seasonal vegetables VG GF **17.50**

*Pinot Grigio, Terrazze Della Luna - ITALY*

**Roasted Duck Breast**, braised red cabbage, crushed new potatoes & port sauce GF **23.50**

*Barbera Casali - 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.

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

**Maple Roasted Victoria Plums**, lime syrup, crystallised walnuts & vanilla ice cream VG GF N **9.00**

*Muscat - AUSTRALIA*

**Chocolate Panna Cotta**, banana crute, white chocolate snow, honeycomb **9.00**

*Noble Semillon - AUSTRALIA*

**Pear & Almond Frangipane Tart**, raspberries, clotted cream V N **9.00**

*Soave Recioto - VENETO*

**Fig & Brandy Compote**, honey & cardamom foam, cinnamon tuile V **9.00**

*Valpolicella - ITALY*

**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**

**Caramel Shortbread | Blackcurrant Sorbet GF VG | Lemon Posset GF**

## FINISH SAVOURY

**Platter Of Three Artisan British Cheeses:**

*Green Thunder, Black Bomber, Baron Bigod*

with homemade tomato, chilli & shallots chutney, celery, grapes & crackers **11.50**

*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 <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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