



THE  
CROWN  
STOKE BY NAYLAND

## TO BEGIN

**Bread**, olive oil, balsamic vinegar DF **5.00** | **Mixed Olives** GF DF **5.00**  
**Roasted Red Onion Houmous**, pickled onion, toasted pitta bread DF **5.00**  
**Smoked Haddock & Spring Onion Beignets** **5.00**

## STARTERS

**Soup of the Day**, Blackberry Bakery sourdough & butter **8.50**  
*Cotes de Gascogne, Le Serin - FRANCE*  
**Black Pudding Scotch Egg**, piccalilli **9.75**  
*Gavi di Gavi - ITALY*  
**Whisky & Beetroot Cured Chalk Stream Trout**, apple & cranberry salad, rye bread DF **9.75**  
*Sauvignon Blanc, Allan Scott - NEW ZEALAND*  
**Pan Roasted Pigeon Breast**, cauliflower purée, roasted artichoke & blackberry jus GF **9.75**  
*Mâcon Villages, Château Du Charnay - FRANCE*  
**Tendring Estate Game Terrine**, homemade chutney, sourdough croûte DF **9.75**  
*Rioja Bianco - SPAIN*  
**Saffron Arancini**, watercress velouté, pickled onion & toasted pine nuts N VG **9.00** | **18.50**  
*Sauvignon Blanc, Riviera - FRANCE*  
**Beetroot Tartare & Linseed Cracker**, pickles & mango VG **8.50**  
*Muscadet, Château du Cleray - 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 **23.50**  
*Château Malbat, Bordeaux - FRANCE*  
**Chargrilled 8oz 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, pea & pancetta sauce GF **21.50**  
*Pinot Noir, Allan Scott - NEW ZEALAND*  
**Corn Fed Chicken Salad**, poached hen's egg, avocado, olives & crispy prosciutto DF GF **22.00**  
*Merlot - CHILE*  
**Chargrilled Minted Lamb Burger**, gem lettuce, red onion, beef tomato, rose harissa mayonnaise, hand cut chips DF **19.50**  
*Rioja, Cerro Anon - SPAIN*  
**Tendring Hall Local Shot Partridge**, parsnip puree, chargrilled pear, crushed new potatoes & veal jus GF **23.00**  
*Gamay - FRANCE*  
**Sage & Walnut Fettuccine**, roasted sweet potato VG N **17.00**  
*Rioja Bianco - SPAIN*  
**Aubergine, Lentil & Wild Mushroom Moussaka**, mixed salad VG **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 | Winter Greens, Sweet Chilli & Lime  
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.

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)

**This Christmas we are raising money for East Anglia's Children's Hospices,  
who provide specialist care for children with life threatening conditions.  
To support fundraising £1 will be added to every bill, please speak to a member of the team if you  
would prefer this to be removed.**



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## SWEET FINISH

**Poached Pear**, maple syrup, mango sorbet & pineapple granola VG GF N **9.00**

*Soave - ITALY*

**Lillypud's Christmas Pudding**, brandy sauce N **9.00**

*Noble Semillon - AUSTRALIA*

**Sticky Toffee Pudding**, toffee sauce, vanilla 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 **7.00**

*Pedro Ximénez - SPAIN*

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

*Vanilla, mint choc chip, strawberry, chocolate, ginger*

**Sorbet** (per scoop) **3.50**

*Mango or Raspberry GF VG*

## BITE SIZE

Why not choose one of our bite size puddings with a hot drink included in the price: **6.00**

**Mince Pie**, clotted cream | **Raspberry Posset** GF

## FINISH SAVOURY

**Platter Of Three Artisan British Cheeses:**

*Black Bomber, Baron Bigod, Corston Bassett Stiton*

with homemade chutney, celery, grapes & crackers **12.00**

*Quinta do Noval - PORTO*

## 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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