



THE
CROWN
STOKE BY NAYLAND

Bread, Olive Oil & Balsamic Vinegar DF 6.00

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

Baked Camembert to share, homemade chutney & focaccia V 18.00

STARTERS

Soup of the Day, bread & butter 8.50

Black Pudding Scotch Egg, piccalilli DF 10.00

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

Salmon & Cod Fishcake, celeriac remoulade 10.00

**Venison, Wild Mushroom & Pistachio Terrine, cornichons, winter leaf,
chutney & toasted bread N 10.50**

Pan Fried King Prawns (shell on), chilli, parsley, garlic butter & toasted sourdough 10.50

MAINS

**Roast Pork Belly, buttered clapshot, braised red cabbage, creamy leeks & roast potatoes, apple sauce,
& 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, braised red cabbage, creamy leeks, roast potatoes & greens 17.00 VG N

Wild Mushroom Risotto, burnt onion purée VG GF 18.00

**Baked Aubergine & Cauliflower Curry, Jeera rice GF VG 18.00
Add Chicken DF GF 22.00**

SIDES 5.00

**Hand Cut Chips GF VG | Fries GF VG | Garden Salad GF VG | Clapshot GF
Seasonal Vegetables GF | Cauliflower Cheese**

A 10 % discretionary Service Charge will be added for all tables of 6 or more.

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.

A 10% discretionary service charge will be added to all tables of 6 or more. 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



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SWEET FINISH

Triple Chocolate Delice, raspberry sorbet V GF **10.00**

Salted Caramel Tart, clotted cream ice cream & hazelnut praline N V **10.00**

Apple Tart Tatin, Calvados ice cream V **9.00**

Rhubarb Crumble, custard V **10.00**

Sticky Toffee Pudding, tonka beans, caramel sauce & vanilla ice cream V **9.00**

Chocolate Croissant Pudding, vanilla Anglaise & salted caramel ice cream V **9.00**

Affogato - single espresso & vanilla ice cream V GF **6.50**

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

Vanilla, Mint choc chip, Strawberry, Chocolate, Ginger, Salted caramel

Sorbet (per scoop) GF VG **3.50**

Raspberry, Mango, Rhubarb, Prosecco, Lemon, Lemon & Hibiscus

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 Blackberry Cheesecake** V

Mini Chocolate Brownie, Dulce de Leche 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 ^{ml}	100ml	125 ^{ml}	375 ^{ml}	500 ^{ml}
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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