



**THE  
CROWN**  
STOKE BY NAYLAND

**APPETIZERS**

**5.00 each or 3 for 14.00**

**Bread**, olive oil, balsamic vinegar | **Mixed olives** GF DF

**Coriander houmous**, toasted pitta bread DF

**Rollmops** DF | **Coronation Chicken Salad** DF | **Feta, Spring Onion & Chilli Bon Bons** DF V

**STARTERS**

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

*Cotes de Gascogne* - FRANCE

**Smoked Mackerel Fillet**, dill & potato salad, sweet pickles GF DF **9.75**

*Sauvignon Blanc* - FRANCE

**Warm Rolled Grilled Aubergine**, caponata, feta, walnut, rice & salsa verde (can be vegan) **9.00**

*Chardonnay* - WEST AUSTRALIA

**Spiced Sautéed Liver & Kidney**, sourdough toast, mango & coriander yoghurt **9.75**

*Riesling* - GERMANY

**Roasted Local Asparagus**, Parmesan crisp, lemon & Parmesan mayonnaise, balsamic GF **9.75**

MUSCADET - FRANCE

**Coronation Chicken**, puff pastry, baby gem lettuce, mango gel DF **9.75**

*Macon Villages* - FRANCE

**MAINS**

**Chargrilled 8oz Hereford Flat Iron Steak** (served medium rare or medium) tomato, mushroom, chips & peppercorn, garlic butter or blue cheese sauce GF **21.50**

*Château Malbat* - BORDEAUX

**Seared Calf's Liver & Smoked Bacon**, mashed potato & caramelised onion gravy GF **19.75**

*Pinot Noir* - NEW ZEALAND

**Chicken & Chorizo Skewer**, tabbouleh, mint & cucumber yoghurt, mixed salad **19.75**

*Gamay Noir* - FRANCE

**Roast Rolled Pork Belly**, seasonal vegetables, roast potatoes, apple sauce, crackling & Yorkshire pudding **20.00**

*Grenache* - FRANCE

**Roast 40 day Aged Hereford Beef Sirloin**, seasonal vegetables, roast potatoes & Yorkshire pudding **21.50**

*Rioja, Cerro Anon* - RIOJA

**Roast Lamb Rump**, seasonal vegetables, roast potatoes & Yorkshire pudding **21.00**

*Viognier* - FRANCE

**Asian Style Tofu, Asparagus & Aubergine Salad**, miso & tahini dressing VG **Small 9.75/ Large 18.00**

*Pinot Grigio* - ITALY

**Spring Vegetable Macaroni & Vegan Cheese**, herb crumb, mixed salad VG **17.50**

RIOJA BIANCO - SPAIN

**SIDES 5.00 Each**

**New potatoes** GF | **Chips** GF DF | **Mixed Salad** GF DF | **Seasonal Vegetables** GF

**DF Dairy Free | GF Gluten Free | V Vegetarian | VG Vegan**

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**

**Sorbet (per scoop) 3.00**

*Gin, tonic & cucumber, Raspberry GF VG*

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

*Vanilla, mint choc chip, strawberry, ginger, salted butter caramel, chocolate*

**Affogato, single espresso, vanilla ice cream GF V 7.50**

*Pedro Ximénez - SPAIN*

**Vanilla & Ginger Panna Cotta, white chocolate crumb, poached rhubarb GF 9.00**

*Muscat - Oz*

**Pecan & Bourbon Tart, coffee ice cream, white chocolate snow & raspberry gel V 9.00**

*Valpolicella - ITALY*

**Coconut & Vanilla Pavlova, compressed strawberries & mint, coconut cream & berry compote GF VG 9.00**

*Noble Semillon - Oz*

**Summer Pudding, fresh berries & Chantilly cream V 9.00**

*Soave Recioto - VENETO*

**Apple, Rhubarb & Berry Crumble, vanilla ice cream V 9.00**

*Sauternes - FRANCE*

**BITE SIZE**

*Why not choose one of our bite size puddings with a hot drink included in the price: 5.00*

**Mini Berry Eton Mess VG | Raspberry Sorbet GF VG | Turkish delight GF DF | Caramel Shortbread**

**FINISH SAVOURY**

**Platter Of Four Artisan British Cheeses:**

*Binham Blue, Green Thunder, Black Bomber, Baron Bigod*

*with homemade tomato, apple onion chutney, celery, grapes & crackers 13.50*

*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 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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