



THE
CROWN
STOKE BY NAYLAND

FCS zc

Homemade Sourdough & Focaccia Bread, Olive Oil & Balsamic Vinegar V 6.00

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

Baked Camembert to share, red onion marmalade & sourdough V 18.00

STARTERS

Soup of the Day, bread & butter 8.50

Black Pudding Scotch Egg, piccalilli DF 10.00

Confit Chicken Salad, asparagus, Binham Blue, watercress & cured egg yolk GF 11.00

Orange Cured Chalk Stream Trout, rhubarb chutney, chicory & blood orange GF DF 11.00

Handmade Lemon Gnocchi, wild garlic & almond pesto, Grana Padano N 10.00

Cod Cheek 'Scampi', spiced tamarind ketchup, pomegranate & pickled onion salad DF 10.00

MAINS

Roast Pork Belly, roasted carrots, braised red cabbage, creamed leeks, & roast potatoes, apple sauce, & Yorkshire pudding 21.00

Roast 40 day Aged Hereford Beef Sirloin, roasted carrots, braised red cabbage, creamed leeks, roast potatoes & Yorkshire pudding 23.00

Roast Corn Fed Chicken Breast, roasted carrots, braised red cabbage, creamed leeks, roast potatoes & Yorkshire pudding 21.00

Roast Shoulder Suffolk Lamb to Share, roasted carrots, braised red cabbage, creamed leeks, roast potatoes & Yorkshire pudding 50.00 FOR TWO

Sweet Potato, Wild Garlic & Mushroom Pithivier, roasted carrots, braised red cabbage, creamed leeks, roast potatoes & Yorkshire pudding 17.00 V N

Risotto Primavera, peas, broad beans, asparagus & Grana Padano GF 18.00

SIDES 5.00

**Hand Cut Chips GF VG | Fries GF VG | Garden Salad GF VG | Roast Potatoes V
Seasonal Vegetables GF V | 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.

We cannot guarantee that dishes do not contain bones, nuts or shot.

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SWEET FINISH

Triple Chocolate Delice, raspberry sorbet V GF 10.00

Salted Caramel Tart, milk sorbet & hazelnut praline V N 10.00

Apple Tart Tatin, Calvados ice cream V 9.00

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

Plum Crumble & homemade custard V GF 10.00

(Vegan option available)

Lemongrass Panna Cotta, mango & pomegranate GF 10.00

Affogato - espresso & vanilla ice cream V GF 6.50

Add a shot: Baileys **6.50** | Amaretto **5.00** | Frangelico **6.00** | Tia Maria **4.90** | Cointreau **4.90**

Locally Produced Ice Creams (per scoop) GF V 3.50

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

Sorbet (per scoop) GF VG 3.50

Raspberry, Mango, Prosecco, Lemon, Passion fruit & Ginger, Milk (not VG)

BITE SIZE

All three **12.00** or choose one of the bite size puddings with a hot drink included in the price 7.00

Mini Black Cherry & Pistachio Baked Alaska GF N | **Mini Mandarin Cheesecake & Chocolate Mousse** |

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

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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