



**THE
CROWN**
STOKE BY NAYLAND

TO BEGIN

Bread, Olive Oil & Balsamic Vinegar DF 5.00

Mixed Olives DF GF 5.00

STARTERS

Soup of the Day, warm bread & butter 8.50

Norfolk Ham Hock Terrine, minted peas, breakfast radish & homemade stout bread 9.75

Potted Smoked Mackerel, apple jelly, dill, cucumber & sourdough toast 9.00

Black Tiger Prawn & Cromer Crab Spring Roll, bloody marie rose sauce & dressed salad DF 10.00

Harissa Roasted Cauliflower, warm coriander hummus & dukkah VG GF 8.50

Buffalo Mozzarella & Heritage Tomatoes, artichokes, basil & Suffolk gold crisp, smoked salt 10.00

Pear & Barkham Blue Salad, chicory & walnuts V GF N 9.00

MAINS

**8oz Hereford Flat Iron Steak, grilled mushroom & plum tomato, black garlic aioli,
truffle butter, hand cut chips GF 24.00**

**Pan Fried Calves Liver, champ mashed potatoes, crispy pancetta,
peas, silverskin onion & port jus GF 21.50**

Crispy Suffolk Pork Belly, burnt apple purée, colcannon croquettes & curly kale 23.00

Corn Fed Chicken Breast, potato terrine, chestnut mushroom & tarragon sauce GF 22.00

Chargrilled Beef Burger, bacon, fried egg, cheese & tomato chutney, fries 18.00

Fettuccine, sun blushed tomatoes, charred Baron Bigod & tenderstem broccoli V 17.00

Butternut Squash & Courgette Bhaji Burger, mint raita & red onion, fries VG 16.00

SIDES 5.00

Hand Cut Chips GF DF | Fries GF DF | Greek Salad GF | Champ Mashed Potatoes GF

Charred Hispi, hazelnut butter GF | Garden Salad DF GF

Peppercorn Sauce GF 2.50

DF Dairy Free | GF Gluten Free | V Vegetarian | VG Vegan | N Nuts | 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.

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SWEET FINISH

Dark Chocolate Fondant & vanilla ice cream 9.00

Whisky Crème Brûlée, ginger shortbread 9.00

Sticky Toffee Pudding, toffee sauce & salted butter caramel ice cream 9.00

Chocolate Brownie, raspberry sorbet, honeycomb, mango gel VG 9.00

Affogato - single espresso & vanilla ice cream V GF 7.00

Locally Produced Ice Creams (per scoop) GF **3.50**
vanilla, mint choc chip, strawberry, chocolate, ginger, salted caramel

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

Carrot Cake | Raspberry Posset GF

FINISH SAVOURY

Platter Of Three Artisan British Cheeses:
Black Bomber, Baron Bigod, 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 (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 ^{ml}	125 ^{ml}	375 ^{ml}	500 ^{ml}	750 ^{ml}
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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