



THE
CROWN
STOKE BY NAYLAND

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

Smoked Haddock & Parsley Croquettes, Hollandaise Espuma 5.50

Crispy Chicken Wings, spiced maple glaze 5.50

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

8oz Hereford Flat Iron Steak 26.00 | 10oz Hereford Sirloin Steak 34.00

black garlic aioli, rocket & shallot salad, hand cut chips GF

Chargrilled Beef Burger, Baron Bigod & bacon rarebit, onion marmalade & fries 19.00

Lamb Kofta, lamb & mint houmous, grilled courgette, tomato & cucumber salsa GF DF 22.00

Chargrilled Pork Cutlet, barbeque sauce, charred baby gem, crème fraiche & pine nuts, fries GF 24.00

Pan Roasted Chicken Breast, rosti potato, broccoli purée, purple sprouting broccoli & chicken jus GF 22.00

Lamb Shoulder & Mint Pie, buttered mashed potato & braised red cabbage 22.00

Harissa Baked Cauliflower Tagine, Israeli couscous, pomegranate, dukka VG N 18.00

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 | Buttered Mashed Potato V
Seasonal Vegetables GF V | Peppercorn Sauce GF 2.50**

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 VN **10.00**

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

Rhubarb Trifle, baked white chocolate & candied pistachios GF VN **11.00**

Lemongrass Panna Cotta, mango & pomegranate GF **10.00**

Pineapple, Coconut & Lime Upside Down Cake, dark rum caramel, passion fruit & ginger sorbet V **9.00**

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 **7.50**

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**

Espresso Martini **11.00**

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}
Limoncello Luxardo, ITALY	5.50				
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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