



THE
CROWN
STOKE BY NAYLAND

CATCH OF THE DAY

*The fish board changes daily, reflecting seasonality, availability,
price & weather*

Barsham Brewery Beer Battered Haddock, hand cut chips,
mushy peas & tartare sauce **12.00 | 18.00**

Roasted Halibut Fillet, cavolo nero, mashed potato, onion purée, wild
mushrooms & pancetta jus **25.00**

Roasted Salmon Fillet, chorizo, cockles, roasted carrots, curly kale &
sautéed new potatoes **25.00**

Pan Fried Sea Bass Fillet, carrot purée, shell on prawns,
spinach & sautéed potatoes **25.00**

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.



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SHARING BOARDS

All served with bread & butter

Fish - smoked salmon, taramasalata,
prawn cocktail & Marie Rose sauce, rollmops **22.00**

Vegetarian Platter - vintage Cheddar, spring onion potato salad, red onion
jam, olives, lemon-garlic & coriander houmous,
sun blushed tomatoes **18.50**

Add Honey Roasted Ham 20.00

Meat - salami, chorizo, honey roasted ham, prosciutto,
homemade chutney & pickles **22.00**

Platter Of Three Artisan British Cheeses:
Baron Bigod, Lincolnshire Poacher, Colston Bassett Stilton
with homemade chutney, celery, grapes & crackers **16.00**

Baked Camembert to share, homemade chutney & focaccia bread V 18.00

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