



THE
CROWN
STOKE BY NAYLAND

TO BEGIN £5.00 EACH

Bread, olive oil, balsamic vinegar DF

Mixed Olives DF GF

Mini Prawn Cocktail | Butternut Bhaji, mint yoghurt | **Lamb Shoulder Croquettes**, piccalilli

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

Roast 40 day Aged Hereford Beef Sirloin, roasted carrot & parsnips, curly kale, cauliflower cheese, duck fat roast potatoes & Yorkshire pudding 23.00

Roast Pork Belly, roasted carrot & parsnips, curly kale & cauliflower cheese, duck fat roast potatoes, apple sauce, crackling & Yorkshire pudding 21.00

Roast Chicken, roasted carrot & parsnips, curly kale, cauliflower cheese, duck fat roast potatoes & Yorkshire pudding 21.00

Green Lentil & Nut Roast, roasted carrot & parsnips, curly kale, cauliflower cheese, roast potatoes & Yorkshire pudding 15.00 V (can be vegan)

Roast Half Shoulder of Suffolk Lamb to Share, roasted carrot & parsnips, curly kale, cauliflower cheese, duck fat roast potatoes & Yorkshire pudding 50.00 FOR TWO

Pan Fried Calves Liver, champ mashed potatoes, crispy pancetta, port jus GF 21.50

Roasted Cauliflower & Lentil Curry, baby spinach, chickpeas & steamed basmati rice VG GF 17.50

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

SIDES 5.00

Hand Cut Chips GF DF | **Fries** GF DF | **Garlic Green Beans** GF | **Champ Mashed Potatoes** GF

Charred Hispi, hazelnut butter GF | **Garden Salad** DF GF

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.

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



THE
CROWN
STOKE BY NAYLAND

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: 6.50

Mini 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)		

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.

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