



**THE
CROWN**
STOKE BY NAYLAND

Bread, olive oil, balsamic vinegar **5.00** | Mixed olives GF DF **5.00**
Coriander houmous, toasted pitta bread DF **5.00** | Mixed nuts, chilli & maple syrup N GF DF **5.00**

STARTERS

Mini starters priced individually at **4.50** or 3 for **12.00**

Roll Mops DF | Coronation Chicken Salad DF | Feta, Spring Onion & Chilli Bon Bons DF V

Soup of the Day, bread & butter **8.00**

Picpoul de Pinet - LANGUEDOC

Smoked Mackerel Fillet, dill & potato salad, sweet pickles GF DF **9.75**

Sauvignon Blanc - FRANCE

Warm Rolled Grilled Aubergine, caponata, feta, walnut, rice & sun blushed tomato vinaigrette (can be vegan) **9.00**

Chardonnay - WEST AUSTRALIA

Spiced Sautéed Liver & Kidney, sourdough toast, mango & coriander yoghurt **9.75**

Muscadet - FRANCE

Roasted Local Asparagus, Parmesan crisp, lemon & Parmesan mayonnaise, balsamic GF **9.75**

Sauvignon Blanc - SOUTH AFRICA

Coronation Chicken, puff pastry, baby gem lettuce, mango gel DF **9.75**

Macon Villages - FRANCE

MAINS

Chargrilled 8oz Hereford Flat Iron Steak (served medium rare or medium) tomato, mushroom, chips & peppercorn, garlic butter or blue cheese sauce **21.50**

Château Malbat - BORDEAUX

Chargrilled 10oz Rib Eye Steak, tomato, mushroom, chips & peppercorn, garlic butter or blue cheese sauce **35.00**

Merlot - CHILE

Seared Calf's Liver & Smoked Bacon, wholegrain mustard mashed potato, gravy GF **19.75**

Pinot Noir - NEW ZEALAND

Roast Rolled Pork Belly, seasonal vegetables, roast potatoes, apple sauce & Yorkshire pudding **20.00**

Grenache - FRANCE

Roast 40 day Aged Hereford Beef Sirloin, seasonal vegetables, roast potatoes & Yorkshire pudding **21.50**

Rioja, Cerro Anon - RIOJA

Wild Mushroom Risotto, truffle oil & Parmesan crisp GF (can be vegan) **17.50**

Pinot Grigio - ITALY

Roasted Butternut Squash, Cauliflower, Romanesco, New Potato & Spinach Curry, coriander yoghurt, pitta bread V (can be vegan) **17.50**

Sauvignon Blanc - FRANCE

SIDES 5.00 Each

New potatoes GF / Fries GF DF / Mixed Salad GF DF / Seasonal Vegetables GF

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.

Our menu pricing has been adjusted to take into consideration the reduction in the rate of VAT & Covid-19 impact. Service is at your discretion.

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



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SWEET FINISH

Sorbet (per scoop) 3.00

Gin, tonic & cucumber, Blackcurrant GF VG

Locally Produced Ice Creams (per scoop) GF V 3.50

Vanilla, mint choc chip, strawberry, ginger, salted butter caramel, chocolate

Pedro Ximénez - SPAIN

Vanilla Panna Cotta, white chocolate crumb, poached rhubarb GF 9.00

Muscat - Oz

Dark Chocolate Crèmeux & Earl Grey Mousse, cocoa tuile & cereal crisps, raspberry gel 9.00

Valpolicella - ITALY

Orange & Mixed Berry Pavlova, berry compote GF VG 9.00

Noble Semillon - Oz

Homemade Orange Sponge Pudding, chocolate ice cream V 9.00

Sauternes - FRANCE

Apple, Rhubarb & Berry Crumble, vanilla ice cream V 9.00

Sauternes - FRANCE

BITE SIZE

Why not choose one of our bite size puddings with a hot drink included in the price: 5.00

Mini Berry Eton Mess VG Blackcurrant Sorbet GF VG Dark Chocolate & Brandy truffles

FINISH SAVOURY

Platter Of Four Artisan British Cheeses:

Binham Blue, Green Thunder, Black Bomber, Baron Bigod

with homemade tomato, apple onion chutney, celery, grapes & crackers **13.50**

Quinta do Noval - PORTO

COFFEE & TEA

Selection of coffees from Illy - from 3.50

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}
2013 Noble Taminga, Trentham Estate - Oz	3.70	8.50	24.80	
2015 Château Doisy -Vedrines, SAUTERNES	4.00	10.50	27.50	
Chambers Rutherglen Muscat - VICTORIA, Oz	3.75	9.05	27.00	
Pedro Ximenez 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)		38.00

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