



THE
CROWN
STOKE BY NAYLAND

CATCH OF THE DAY

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

Beer battered haddock, chips, mushy peas & tartare sauce <i>Picpoul de Pinet</i> - LANGUEDOC	Small 8.50 Large 15.50
Pan roasted plaice fillet, crayfish, caper, pea & sweet chilli butter, chips GF <i>Viognier</i> - FRANCE	17.50
Crispy grilled sardines, warm sun blushed tomato, olive, red onion & new potato salad, toasted sourdough <i>Regaleali Bianco</i> - SICILY	13.00
Pan fried halibut fillet, scallop, shallot, truffle, pommes purée, romanesco, chive & prawn butter GF <i>Chardonnay</i> - AUSTRALIA	21.00
Grilled sea bass fillet, crushed potatoes, cavolo nero, lemon, caper & samphire butter sauce GF <i>Gavi di Gavi</i> - ITALY	17.50
Local skate wing, caper, chorizo & sun-dried tomato butter, mashed potato GF <i>Sauvignon Blanc</i> - NZ	18.00

DF Dairy Free GF Gluten Free V Vegetarian VG Vegan

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