



THE CROWN

STOKE BY NAYLAND

Trio of fresh bread with olive oil & balsamic vinegar	4.50
Mixed olives GF DF	3.00
Spiced crab houmous, toasted pitta bread	4.00
Mixed nuts with chilli, smoked paprika & maple syrup (contains peanuts) GF DF	3.00

MINI STARTERS

Try one of our mini starters priced individually at 3.75 or 3 for 10.00

Smoked salmon - Chicken liver pâté - Onion bhaji, curried mayonnaise

STARTERS

Soup of the day, bread & butter	6.50
<i>Picpoul de Pinet</i> - LANGUEDOC	
Smoked salmon roulade, dill cream cheese, compressed cucumber, dill oil & croutés	7.50
<i>Sauvignon Blanc</i> - FRANCE	
Crispy potato terrine, spiced tomato sauce, chorizo & lemon aioli	7.00
<i>Chardonnay</i> - WEST AUSTRALIA	
Guinness & treacle rarebit, caramelised red onion chutney	6.50
<i>Sauvignon Blanc</i> - NZ	
Beetroot tartare, walnuts, crispy beetroot, pickled beetroot, horseradish V GF	6.50
<i>Muscadet</i> - FRANCE	
Home smoked duck breast, sweet & sour plum sauce, carrot & mooli salad	8.00
<i>Pinot Noir</i> - NEW ZEALAND	
Salt baked celeriac, celeriac & walnut purée, pickled grapes, walnuts, apple & celery VG	7.00
<i>Sauvignon Blanc</i> - NZ	

MAIN COURSES

Chargrilled 8oz 40 day dry aged local Hereford flat iron steak (recommended cooked medium rare), slow baked cherry tomatoes, garlic mushrooms, chips GF	18.00
& a choice of peppercorn or blue cheese sauce	
Upgrade to a 10oz 40 day dry aged local Hereford fillet steak GF	32.50
<i>Château Malbat</i> - BORDEAUX	
Roasted lamb rump, seasonal vegetables, roast potatoes & Yorkshire pudding	18.00
<i>Pinot Noir</i> - NEW ZEALAND	
Roast rolled pork belly, seasonal vegetables, roast potatoes, crackling, apple sauce & Yorkshire pudding	17.00
<i>Grenache</i> - FRANCE	
Roast 40 day aged Hereford beef sirloin, seasonal vegetables, roast potatoes & Yorkshire pudding	18.50
<i>Barbera d'Asti</i> - ITALY	
Roasted butternut squash curry with chickpea, red onion, new potato & spinach, coriander yogurt, chargrilled pitta bread V	13.50
<i>Pinot Grigio</i> - ITALY	
Roasted celeriac, beetroot, walnut & rocket fettucine, basil oil VG	13.50
<i>Sauvignon Blanc</i> - FRANCE	

SIDES

All sides 4.00

New potatoes GF	Chips GF DF	Fresh mixed salad GF DF
Seasonal vegetables GF	Garlic mushrooms GF	Honey roasted carrots 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 shell.



THE CROWN

STOKE BY NAYLAND

FINISH SWEET

Sorbet (per scoop)	2.00
Mango GF DF VG	
Locally produced ice creams (per scoop) GF V	2.50
Vegan vanilla, rum & raisin, honeycomb, banana & butterscotch, chocolate, strawberry	
Pedro Ximénez - SPAIN	
Strawberries & cream, basil infused strawberries, fresh Chantilly cream, meringue, mint & strawberry consommé GF	7.00
Soave - ITALY	
Mandarin panna cotta, burnt orange segments & ginger crumb	7.00
Sauternes - FRANCE	
Honey parfait, banana bread croute, whisky caramel & hazelnut crumb	7.00
Noble Semillon - OZ	
Rich dark chocolate & raspberry fondant, vegan vanilla ice cream (please allow 12 minutes cooking time)	7.50
Valpolicella - ITALY	

BITE SIZE

Why not choose one of our bite size puddings with a hot drink included in the price for **4.00**

Lime & mango cheesecake Mango sorbet **GF DF** Eton Mess **GF**

FINISH SAVOURY

Platter of four artisan British cheeses:

Bingham Blue, Smoked Applewood, Baron Bigod, Black Bomber

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

Quinta do Noval - PORTO

12.00

COFFEE & TEA

Selection of coffees from Illy - **from 2.70**

Selection of Herbal teas from Teapigs - **all 2.20**

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.