



THE  
CROWN  
STOKE BY NAYLAND

## *Anya Hidmarch at The Crown*

### STARTERS

*Roasted Tendering Hall pigeon breast, cauliflower puree blackberry sauce and artichoke crisps*

*Hot smoked trout pate horseradish and wholegrain mustard dressing, brown toast and butter*

*Caramelised shallot tatin, Norfolk Mardler, rocket and walnut salad*

### MAINS

*Pan fried seabass fillet roasted celeriac, beetroot, carrot, new potatoes, chard, cockle and caper butter*

*Roasted Tendering Hall partridge, crispy dauphinoise potato Suffolk oyster mushroom and shallot sauce*

*Pumpkin, rocket and pine nut risotto*

### DESSERTS

*Honey roasted autumn fruits with Sabayon cider sauce*

*Blackberry posset and lavender shortbread*

*Roasted fig and Armagnac compote, honey and cardamon foam and cinnamon tuille*

Our Menu has been locally & independently sourced wherever possible.  
Please let a team member know of any allergies or dietary requirements.  
V vegetarian | VE vegan | GF gluten free | N contains nuts | DF dairy free

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