



# THE CRABTREE

PUBLIC HOUSE • KITCHEN & GARDEN

## A LITTLE BIT OF HISTORY

### MONSIEUR HILAIRE BELLOC

A french author who fell in love with Sussex and drank at the Crabtree. Around 1900 he wrote a book called 'The Four Men'. It records four Oxford men stumbling across Sussex in 1904; mostly from pub to pub!!

From quiet homes and first beginning, out to the undiscovered ends, there's nothing worth the wear of winning, but laughter and the love of friends. For even as I spoke we had come to that little shelf on which the Crabtree stands and from which one may see the Downs all stretched before one, and Bramber Gap, and in the notch of it the high roof of Lancing.

"However," said the Poet "We will eat" So we sat outside there upon the benches of the Crabtree Inn, eating bread and cheese ...and then we went up over the waste land to the height called Lower Beeding, which means the lower place of prayer, and is set upon the very summit of a hill. Just as Upper Beeding is at the very lowest point in the whole County of Sussex, right down, down, down upon the distant marshes of Adur, flush, as you may say with the sea.

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|  Suitable for Vegetarians |
|  Suitable for Vegans      |

## SPARKLING WINE

125ml Bottle

### Le Altane Prosecco DOC Extra Dry

5.50 27.00

#### Veneto, Italy

Crisp, mouth-filling fizz with green apples and citrus notes.

*Whilst famed as an apéritif, the soft fizz of Prosecco also partners light chicken dishes, delicate seafood and salads well.*

### Gancia Rosé Brut, Piemonte, Italy

5.80 28.00

Shows ripe summer fruit aromas of raspberry, redcurrant and cherry.

*Soft and fizzy rosé, good with chicken, pork, salads and seafood.*

### Ridgeview Bloomsbury 2014, England

7.50 40.00

Ridgeview's Signature Blend. Chardonnay dominant. A light gold colour with a fine persistent mousse. Clean, crisp pear and white peach aromas are balanced by gentle honey notes. Served by HRH The Queen at state banquets and the official Diamond Jubilee Celebrations.

*An excellent aperitif or paired with shellfish, oysters or fish & chips!*

### Ridgeview Fitzrovia Rose, England

42.50

A delicate salmon colour with an abundance of fine bubbles. Chardonnay brings freshness and finesse, whilst the Pinots add the classic red fruits for which England is so acclaimed. A raspberry and redcurrant nose carries through to a fresh fruit-driven palate.

*Good with chicken, pork, salads and seafood.*

## CHAMPAGNE

### Taittinger Brut Réserve

9.25 50.00

#### France

Magnum 100.00

The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend. SILVER (NV) SOMMELIER WINE AWARDS 2014  
*Excellent partner for light dishes based on white fish or chicken, green vegetables, salads and savoury cheese dishes.*

### Taittinger Prestige Brut Rosé, France

62.50

Stylish and dry with delicious summer fruit aromas and a long, full-bodied flavour typical of Pinot Noir based Champagnes. BRONZE (NV) DECANTER WORLD WINE AWARDS 2014

*Pairs exceptionally well with with luxurious seafood, aromatic chicken and rich duck dishes.*

### Ruinart Blanc de Blanc, France

75.00

Delightful combination of fresh citrus fruit with a hint of peaches, cream and hazelnuts.

Much respected pure Chardonnay from the oldest Champagne house.

*Chardonnay dominated Champagnes, with finesse and minerality, enhance elegant seafood, chicken and pork dishes.*

## WINES BY THE GLASS

125ml

175ml

500ml

## CHAMPAGNE & SPARKLING

**Le Altane Prosecco DOC Extra Dry, Veneto, Italy** 5.50

Lively, delicately flavoured, foaming fizz.

**Gancia Rosé Brut, Piemonte, Italy** 5.80

Raspberry, redcurrant and cherry.

**Taittinger Brut Réserve, Champagne, France** 9.25

Enticing elegance with subtle biscuity charm. Lingeringly light.

**Ridgeview Bloomsbury 2014, England** 7.50

Citrus, melon and honey, an elegant fizz.

## WHITE WINE

**Pinot Grigio Grave del Friuli, Borgo Tesis, Italy** 4.80 6.00 17.00

Apples, peach and pear notes vie for attention.

**Côtes du Rhône, Les Abeilles Blanc, Jean-Luc Colombo** 5.40 6.75 19.00

France

An intense floral and candied lemon experience..

**Sauvignon Blanc, Destinée, Joseph Mellot** 5.00 6.25 18.00

Val de Loire, France

An aroma of gooseberries and powerful fruit.

**Vavasour Sauvignon Blanc, Awatere Valley, New Zealand** 5.80 7.25 20.50

Fresh herbs, tomato stalk and blackcurrant, layered with ripe stone fruit.

**Le Bosq Blanc, Languedoc-Roussillon, Vin de France** 3.70 4.75 13.00

Citrus and passion fruit with floral notes.

**Kleine Zalze Chenin Blanc, Stellenbosch, South Africa** 5.40 6.75 19.00

Ripe, silky-smooth, dry and refreshing.

**Mâcon-Villages Domaine de la Grange Magnien,** 5.70 7.25 21.00

Louis Jadot, Burgundy, France

Suave and sophisticated fresh fragrant Chardonnay.

**Meursault, Louis Jadot, Cote d'Or, Burgundy, France** 12.00 17.00 50.00

Pineapple and rich, toasted nuttiness. (Coravin)

**Chapel Down Kit's Coty Estate Chardonnay, England** 8.50 13.00 37.00

Rich aromas of apple, apricot and buttered toast with hints of nutmeg, with layers of flavour and texture leading to the long fresh finish. (Coravin)

## WINES BY THE GLASS

125ml      175ml      500ml

### ROSÉ WINE

Bottle

**Coteaux d'Aix-en-Provence, Château de Beaulieu, France** 5.00      6.25      18.25

Round summer fruits and herbs.

**Rosé de Cinsault, Granfort, Pays d'Oc, France**      4.00      5.00      14.00

Fresh and delicious summer fruit.

### RED WINE

**Vinuva Organic Nero d'Avola, Terre Siciliane, Italy** 3.70      4.75      13.00

Ripe, rich, sun-drenched, spicy berry-fruits and vanilla.

**Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo, Rhône, France**      5.40      6.75      19.00

Fresh and silky, red fruits, liquorice and spice.

**Errázuriz Merlot, 1870 Teno Block Curicó Valley, Chile** 5.00      6.25      18.25

Juicy spiced plums, smoothly served.

**Son Excellence Syrah, Pays d'Oc, France**      4.20      5.25      15.00

Silky, red berries and spice.

**Passori Rosso Merlot, Veneto, Italy** 5.40      6.75      19.00

Rich, smooth plum and spiced dried fruits.

**Rolland & Galarreta, Rioja, Spain** 6.90      8.50      24.00

Fat, juicy cherries, toasted vanilla pods.

**Cabernet Franc, Atamisque Serbal Tupungato, Mendoza** 5.80      7.25      20.50

Red berry and bramble, on a fruit-driven palate that is juicy and ripe.

**Cabernet Sauvignon-Merlot, Caves Road, Margaret River, Australia**      5.40      6.75      19.00

Black plum and violet.

**Gevrey-Chambertin 1er Cru Petite Chapelle, Louis Jadot, Cote' d'Or, Burgundy, France** 19.00      25.00      64.00

Intensely immense. Deep and brooding, big bursting berries. (Coravin)

## THE CORAVIN SYSTEM

The Coravin is the first tool to access wine without opening the bottle. This allows us to keep our wines 'bottle fresh' and offer a wider selection of wines by the glass including premium offerings usually restricted to bottle serves only. Look out for these on our by the glass list.

## WHITE WINES BY THE BOTTLE

Bottle

Our whites are listed by country and then by style, at the top are the lightest, at the bottom are the richest and most complex

### FRANCE

**Le Bosq Blanc, Languedoc-Roussillon, Vin de France**  **18.00**

Delicate citrus and passion fruit flavours with floral notes and a lively, dry finish.  
*Deliciously zesty and zippy, makes fish and seafood dishes shine.*

**Muscadet de Sèvre et Maine Sur Lie, Cuvée du Millénaire** **23.00**  
**Loire Valley**

Appetising, crisp acidity and apple fruit, the palate is bone-dry and light.  
*Brisk and refreshing, a mouth-watering partner for salads and seafood.*

**Chablis, Domaine Marguerite Carillon** **37.00**  
**Burgundy**

Fresh with mineral notes and an elegant finish.  
*Mouth-watering and mineraly Chablis is perfect with simply prepared seafood, chicken and salads.*

**Sancerre, Domaine des Chaintres, Joseph Mellot**  **38.00**  
**Loire Valley**

Aromatic floral aromas of white blossom and grapefruit - refreshing and dry.  
*Elegant and zesty, delicious with dishes featuring smoked salmon, tomatoes, asparagus, green herbs, goat's cheese or white fish.*

**Sauvignon Blanc, Destinée, Joseph Mellot**  **25.00**  
**Loire Valley**

Fondly known as a 'little Sancerre'. Young vines give seductive hints of grapefruit and gooseberries.  
*Deliciously zesty and zippy, makes fish and seafood dishes shine.*

**Mâcon-Villages Domaine de la Grange Magnien, Louis Jadot** **30.00**

Suave and sophisticated fresh fragrant Chardonnay.  
*Mouth-watering and fresh, perfect with simply prepared seafood, chicken and salads.*

**Côtes du Rhône, Les Abeilles Blanc, Jean-Luc Colombo,** **27.00**  
**Rhône Valley**

Fine and intense floral aromas, notes of fresh fruits and candied lemon. Nicely rounded and fresh: surprises with its complexity and lively structure.

SILVER (2013) SOMMELIER WINE AWARDS 2014

*Juicy and refreshing with delicious white fruit flavours, a mouth-watering partner for salads and seafood.*

**Meursault, Louis Jadot**  **63.00**  
**Cote d'Or, Burgundy**

A superb reason to explore this region - layers of pineapple and citrus fruit tumble with rich toasted nuttiness. SILVER (2008) SOMMELIER WINE AWARDS 2014

*Just perfect with chicken, pork, pastry with rich buttery and creamy sauces.*

# WHITE WINES BY THE BOTTLE

Bottle

## ITALY

### **Pinot Grigio Grave del Friuli,**

24.00

#### **Borgo Tesis, Fantinel**

Apples, peach and pear notes are all present in this refreshing flavoursome Pinot Grigio.  
*Light and refreshing, a mouth-watering partner for salads and seafood.*

### **Roero Arneis, Enrico Serafino**

29.00

#### **Piemonte**

The Arneis variety is a speciality of the Roero region, a hilly region to the north-west of Alba: elegant, dry and refreshing with delicate floral aromas.  
*Delicious bright, herbal notes - excellent with light Mediterranean, salad and seafood dishes.*

### **Verdicchio dei Castelli di Jesi Classico**

23.00

#### **Filaretto, Marche**

From the heart of the region, a very pleasant fresh and floral white with light citrus flavours and a hint of hazelnuts.  
*Delicious bright, herbal notes - excellent with light Mediterranean, salad and seafood dishes.*

### **Gavi di Gavi La Toledana**

36.00

#### **Piemonte, Domini Villa Lanata**

Unoaked it shows exotic fruits, floral notes and hints of honey.  
*Delicious bright, herbal notes - excellent with light Mediterranean, salad and seafood dishes.*

### **Falanghina, Tenuta del Porconero, Campania**

28.00

Organically produced: the nose is dominated by floral notes: the palate shows notes of dried herb, citrus and peach.  
*Very much at home with Mediterranean dishes, fish and chicken.*

## SPAIN

### **Neno de Viña Somoza, Godello Valdeorras, Viña Somoza**

31.00

Shows a fresh, zesty citrus nose; the palate reveals apple, citrus, mineral and herb; fresh and lively.  
*Wonderful fruit-driven flavours for rich seafood, tasty chicken or spicy pork dishes.*

## AUSTRIA

### **Grüner Veltliner, Soellner Wogenrain, Wagram**

28.50

Made from biodynamically produced fruit (making it organic as well) fantastically fresh with classic white pepper notes and aromatic flavours.  
*Wonderful fruit-driven flavours for rich seafood, tasty chicken or spicy pork dishes.*

## WHITE WINES BY THE BOTTLE

Bottle

### ENGLAND

#### Chapel Down Kit's Coty Estate Chardonnay

50.00

Rich aromas of apple, apricot and buttered toast with hints of nutmeg, with layers of flavour and texture leading to the long fresh finish. (Coravin)

### PORTUGAL

#### Esporão Reserva Branco, Alentejo

30.00

Aromas of ripe tangerine, honey and apricot with subtle notes of toast and smoke. *Just perfect with chicken, pork, pastry with rich buttery and creamy sauces.*

### NEW ZEALAND

#### Sauvignon Blanc, Vavasour

29.00

##### Awatere Valley

Flaunts a powerful bouquet of fresh herbs, tomato stalk and blackcurrant, layered with ripe stone fruit and bright citrus flavours. SILVER (2013) DECANTER WORLD WINE AWARDS 2014 *Herbaceous and zesty, perfect with white fish, asparagus, goats' cheese or dishes with green herbs.*

#### Albariño, Te Awa Left Field

32.00

##### Gisborne

Citrus flowers, melon and peach: the palate shows some richness, backed by stone fruit and lime. *Zesty and aromatic with a soft, ripe fruit an ideal partner for flavoursome seafood dishes.*

### AUSTRALIA

#### Riesling, Bay of Fires

30.00

##### Tasmania

Flaunts a bouquet of fresh lime coupled with subtle hints of musk: the juicy, vibrant palate shows luscious citrus and a crisp mineral acidity. *Juicy and refreshing with delicious white fruit flavours, a mouth-watering partner for salads and seafood.*

### SOUTH AFRICA

#### Chenin Blanc, Kleine Zalze

27.00

##### Stellenbosch

Ripe and silky-smooth, from South Africa's most popular white grape variety with rich guava fruit and honeyed character. BRONZE (2013) INTERNATIONAL WINE CHALLENGE 2014 *Brilliant with roasted pork, vegetable dishes and creamy sauces.*

## RED WINES BY THE BOTTLE

Bottle

### FRANCE

#### **Syrah, Son Excellence, Pays d'Oc**

21.00

Silky, red berry and spice scented wine.

*Spicy partner for beef, lamb or chicken dishes with spicy, tangy or fruity sauces.*

#### **Côtes du Rhône, Les Abeilles Rouge**

27.00

##### **Jean-Luc Colombo, Rhône Valley**

Fresh and silky on the palate, the aromas of small red fruits follow through, prolonged by notes of liquorice and spice.

*Ripe blackberry fruit and a touch of spice: perfect for warming lamb, beef or mushroom dishes.*

#### **Fleurie Château de Fleurie, Domaine Loron**

36.00

##### **Beaujolais**

Vibrancy of violet aromas and soft raspberry smoothness with a lingering elegance from 18th Century heritage and northern granite hills.

BRONZE (2009) INTERNATIONAL WINE CHALLENGE 2011

*Fresh, savoury, berry-fruit flavours that are excellent with light game, rich chicken and pork dishes.*

#### **Chinon, Les Morinières, Joseph Mellot**

29.00

##### **Loire Valley**

Cabernet Franc exerts a raciness of character, laden with a raspberry vibrancy and encased in a touch of creamy barrique character.

*Light and fresh red, a flexible choice to partner with a range of dishes from simple chicken to spicy lamb or beef.*

#### **Les Hipsters Barbe, Côtes du Bourg**

25.00

##### **Bordeaux**

Ripe dark fruit with notes of broom flowers, coconut and brioche, the palate develops delicious savoury blackcurrant flavours.

*A Merlot based Claret, supple, juicy and versatile with elegant chicken, beef, lamb and vegetable dishes.*

#### **Givry Rouge, Remoissenet Père & Fils**

43.00

##### **Côte Chalonnaise, Burgundy**

Red and dark fruit flavours of strawberry and blackberry, violet, with savoury and spice notes of liquorice.

*Fresh, savoury, berry-fruit flavours that are excellent with light game, rich chicken and pork dishes.*

#### **Château des Bardes, Saint-Émilion Grand Cru**

39.00

##### **Bordeaux**

The wine has rich, fruit aromas: juicy, sweet tannins backed by soft touches of vanilla-toastiness from time spent in oak.

*A Merlot based Claret, supple, juicy and versatile with elegant chicken, beef, lamb and vegetable dishes.*

## RED WINES BY THE BOTTLE

Bottle

### FRANCE

**Gevrey-Chambertin 1er Cru Petite Chapelle, Louis Jadot,  85.00**  
**Cote' d'Or, Burgundy**

One of the most prestigious villages, noted for this velvet seduction and heady aromas of red berry richness.

*Elegant, savoury, berry-fruit flavours that are excellent with game, wild mushrooms and rich chicken and beef dishes.*

**Châteauneuf-du-Pape, Les Bartavelles, Jean-Luc Colombo, 50.00**  
**Rhône Valley**

On the nose a powerful wine, full, complete and silky with notes of ripe fruit, liquorice and gingerbread. The palate is elegant, rich and deep with mature and velvety tannins.

SILVER (2012) SOMMELIER WINE AWARDS 2014

*Juicy, ripe and rich, perfect with spicy lamb or opulently flavoured beef dishes*

**Château d'Issan, 3ème Cru Classé Margaux  130.00**  
**Bordeaux**

A smorgasbord of aromas such including perfumed flowers, incense, liquorice, blueberry, and blackcurrant fruit.

*Cabernet-dominated claret, an elegant partner for grilled beef, roast lamb, and game.*

**Château Haut-Bages Libéral, 5ème Cru Classé Pauillac  90.00**  
**Bordeaux**

Characterised by its powerful structure, which is also fleshy with beautiful ripeness to the fruit: the tannins are integrated and elegant and the wine has a remarkable freshness.

*Cabernet-dominated claret, an elegant partner for grilled beef, roast lamb, and game.*

### ITALY

**Vinuva Organic Nero d'Avola, Terre Siciliane  18.00**

The most important and exciting red grape of Sicily: big and juicy fruit with rich smooth intensity and spice.

*A fine choice for pasta, roasted or grilled lamb and mushroom dishes.*

**Passori Rosso, Veneto  27.00**

Rich, smooth red wine, showing plum and dried fruit followed by notes of spice and vanilla. SILVER (2013) SOMMELIER WINE AWARDS 2014

*Adds spice and juicy fruit, to full-flavoured beef, lamb or game dishes.*

**Barolo Lo Zoccolaio, Domini Villa Lanata, Piemonte  52.00**

Specially selected Nebbiolo grapes give heady aromas of violets and bramble berry characters enveloped in large oak barrique complexity, a classic from a top producer.

*Great with rich beef and game dishes including duck and pheasant, especially with wild mushrooms.*

## RED WINES BY THE BOTTLE

Bottle

### PORTUGAL

#### **Ferreirinha Papa Figos, Douro**

29.50

Shows an intense bouquet of ripe red fruits backed with cocoa notes, violet and spice.  
*Rich berry fruits and spice make this the perfect partner for roasted red meats.*

### SPAIN

#### **Gustavete el Mudo Monastrell, Alicante**

24.00

Soft, easy-drinking wine made from the Monastrell variety, with up-front red berries and velvety richness.

*Rich, brooding, fruit-driven partner for bold beef and lamb dishes with rich sauces.*

#### **Graciano, Tierra Fuerte, Méntrida**

29.00

Blackcurrant, liquorice, mulberry and savoury notes; full-bodied, well-structured with mineral and spice notes. GOLD (2013) SOMMELIER WINE AWARDS 2015

*Rich blackcurrant, liquorice, mulberry and savoury notes, great with rich beef or lamb dishes.*

#### **Rolland & Galarreta Rioja**

34.00

Shows liquorice and fresh fruit aromas and a note of spice: the palate is ample and fleshy with elegance, complexity and power.

BRONZE (2010) DECANTER WORLD WINE AWARDS 2014

*Fruity, smooth Rioja is ideal with spicy chicken, grilled or roasted dark meats and rich vegetarian dishes.*

#### **Alexander vs The Ham Factory Tinto Fino**

38.00

#### **Pesquera de Duero, Casa Rojo**

Shows notes of liquorice, toasted oak and developed cherry and dark fruits.

*Rich, brooding, fruit-driven partner for bold beef and lamb dishes with rich sauces.*

### NEW ZEALAND

#### **Pinot Noir, Vavasour, Awatere Valley**

30.00

A luscious and aromatic wine, which features black cherry, plum and anise spice; the finish is elegant, long and velvety.

*Elegant, savoury, berry-fruit flavours that are excellent with game, wild mushrooms and rich chicken and beef dishes.*

#### **Syrah, Vidal Reserve, Gimblett Gravels**

34.00

Rhône style, white pepper and floral tones, supported the opulent sweet, spicy fruit and elegant smoky flavours from French barrique ageing. The tannins are firm but approachable displaying a quality structure and supple finish.

SILVER (2011) INTERNATIONAL WINE CHALLENGE 2014

*Adds spice and juicy fruit, to full-flavoured beef, lamb or game dishes.*

## RED WINES BY THE BOTTLE

Bottle

### AUSTRALIA

#### **Cabernet Sauvignon-Merlot, Caves Road**

27.00

##### **Margaret River**

Mulberry fruit, bay leaf and notes of chocolate, black plum and violet.

*Juicy and versatile with full-flavoured chicken, beef, lamb and vegetable dishes.*

### USA

#### **Cabernet Sauvignon, The Federalist**

40.00

##### **Lodi, California**

Displays aromas of blackberry and blueberry with notes of cinnamon spice, followed by a long, smooth finish.

*A great choice for rich beef dishes, especially steak.*

### SOUTH AFRICA

#### **Pinotage, Durbanville Hills**

27.50

##### **Durbanville**

A rich fruity character fills the mouth, backed by silky tannins and raspberry and red cherry flavours.

BRONZE (2008) INTERNATIONAL WINE CHALLENGE 2011

*Pinotage and spicy meat dishes - a match made in South Africa.*

### CHILE

#### **Merlot, Errázuriz 1870 Teno Block**

26.00

##### **Curicó Valley**

Lovely juicy plum fruit character, which shows hints of spice on the smooth finish.

BRONZE (2012) SOMMELIER WINE AWARDS 2014

*A great all-rounder, as good with Mediterranean dishes as with spicy food or a Sunday roast.*

### ARGENTINA

#### **Cabernet Franc, Atamisque Serbal**

29.00

##### **Tupungato, Mendoza**

Red berry and bramble, on a fruit-driven palate that is juicy and ripe.

*A great choice for rich beef dishes, especially steak.*

#### **Malbec, Salentein Barrel Selection**

32.00

##### **Uco Valley, Mendoza**

Notes of ripe blackberry, blueberry and redcurrant, with subtle hints of violet.

BRONZE (2012) INTERNATIONAL WINE CHALLENGE 2014

*Turns the heat up when paired with spicy dishes or peeps up grilled or roasted beef or lamb dishes.*

## LARGER BOTTLES

Magnum Jeroboam

Sharing's caring...

We always offer larger formats, ideal for parties. We always have a couple of sexy magnums to tempt you, but now we have added a monster Jeroboam, perfect for large parties.

**Château Lyonnat, Lussac Saint-Émilion** 70.00  
**France**

A small district of St Emilion with a common terrain, the style is full of soft plums and brambly cassis flavours.

*A Merlot based Claret, supple, juicy and versatile with elegant chicken, beef, lamb and vegetable dishes.*

**Malbec, Salentein Barrel Selection**  64.00 115.00  
**Argentina**

Notes of ripe blackberry, blueberry and redcurrant, with subtle hints of violet.

BRONZE (2012) INTERNATIONAL WINE CHALLENGE 2014

*Turns the heat up when paired with spicy dishes or peps up grilled or roasted beef or lamb dishes.*

## ROSÉ WINE

Bottle

**Coteaux d'Aix-en-Provence**  25.00  
**Château de Beaulieu, France**

A round full flavoured style with summer fruit flavours and hints of Mediterranean herbs.

*Deliciously versatile rosé, ideal with salads, seafood, grilled chicken or pasta.*

**Rosé de Cinsault, Granfort** 20.00  
**Pays d'Oc, France**

Harvested in the cool of the morning and cool fermented to ensure that the flavours of fresh summer fruit are retained.

*Deliciously versatile rosé, ideal with salads, seafood, grilled chicken or pasta.*

**Côtes de Provence Rosé, Pure, Mirabeau** Magnum 45.00  
**France**

Provençal, herbaceous 'garrigue' flavours meld well with hints of grapefruit, cherry and orange blossom.

*Deliciously versatile rosé, ideal with salads, seafood, grilled chicken or pasta.*

 Suitable for Vegetarians

 Suitable for Vegans

## DESSERT WINE

### Sauvignon Blanc, Errázuriz Late Harvest Casablanca Valley, Chile

Glass 37.5cl

6.00 25.00

Honey, raisins, and dried apricots: tremendous texture and volume on the luscious and fresh palate.

*Racy and sweet, for the lightest and fruitiest of desserts.*

### Château Doisy Daëne, Sauternes France

7.50 35.00

The palate is very rich and shows pear, peach and spice alongside honeyed-citrus flavours.

*Luscious, sticky, sweet - heaven with rich and equally sweet and rich desserts.*

### Béres Tokaji Aszú 5 Puttonyos Hungary

Glass 50cl

8.00 50.00

Tokaji, the great sweet wine of Hungary: dried apricot, fig and lime sit alongside a fabulous balancing acidity that leaves the palate refreshed.

*Intensely sweet with a racy-freshness to the finish - works well with fruit desserts.*

## PORT

Glass Bottle

Perfectly matched with rich, dark chocolate desserts and many cheeses

### Dow's Late Bottled Vintage Port

4.50 30.00

Full-bodied, rich but perfectly balanced with soft peppery tannins and a dryish finish.

SILVER (2009) INTERNATIONAL WINE CHALLENGE 2014

### Graham's 10 Year Old Tawny Port

6.00 40.00

Complex nutty aromas combined with hints of honey and fig: the palate is rich and displays mature fruit flavours and spice, beautifully mellowed with a luscious long finish.

SILVER (NV) DECANTER WORLD WINE AWARDS 2014

### Dow's Quinta do Bomfim, Vintage Port

7.00 50.00

Excellent aromas of black berry fruits, combined with a hint of violet character. Packed with juicy fruit flavours, peppery tannins, and a long slightly dry finish.

SILVER (2004) INTERNATIONAL WINE CHALLENGE 2014

## SHERRY

Perfectly matched with rich, dark chocolate desserts and many cheeses

### Gonzalez Byass Tio Pepe, Fino Sherry, Spain

4.00 19.00

Tio Pepe is produced from Palomino Fino, a grape variety that thrives in the chalky soil of Jerez. A crisp, fresh and uncompromisingly dry Fino. Tio Pepe is fantastic with fish and is perfectly suited to tapas-style dishes such as ham, chorizo, olives and Manchego cheese.

### Alameda Oloroso, Abocado, Hildalgo, Spain

4.00 27.00

Cream (Oloroso) Alameda is sweeter, smooth style of sherry produced by mixing old Oloroso's and creamy wines with aromas of dried fruit, the palate is full, rich, warm, sweet and very smooth.

## G & T'S

### Brighton Gin

Single 6 Double 9

Small Batch Gin using organic British grain. Its botanicals include juniper, the peel of fresh oranges and limes, locally-grown coriander seed and milk thistle, indigenous to the South Downs

Serve with Fever-tree Lemon Tonic, garnished with Grapefruit 

### Silent Pool Gin

6.25 9.5

The inspiration is taken from the Silent Pools themselves which are ancient pools located in the Surrey Hills next to the distillery. Rich, clean juniper-led spirit with floral layers of lavender and chamomile.

Serve with Fever-tree Mediterranean Tonic, garnished with Orange slice with mint sprig  

### Blackdown Sussex Gin

6 9

Sussex's first Gin, Distilled 7 times from 100% British wheat, infused with 11 botanicals.

Serve with Fever-tree Indian Tonic, garnished with Rosemary 

### Bathub Gin

6.5 9.75

Botanicals are infused in a high quality pot-distilled grain spirit, lending a tint to the final spirit which is clean, fresh and packed with flavour.

Serve with Fever-tree Mediterranean Tonic, garnished with Orange wheel and Juniper Berries  

### Beefeater

5 7.5

Complex and juniper forward with a hint of spice.

Serve with Fever-tree Lemon tonic, garnished with Grapefruit 

### Hendricks Gin

5.75 8

Infusions of Cucumber and Rose petals create a wonderfully refreshing gin with a delightfully floral aroma.

Serve with Fever-tree Elderflower Tonic, garnished with Cucumber and Berries  

### Plymouth Gin

5.5 7.75

Extremely smooth, creamy and full bodied with a slight sweetness. On the nose there is a rich, fresh aroma of juniper followed by notes of coriander and cardamom.

Serve with Fever-Tree Indian Tonic, garnished with Lemon and Juniper Berries  

### Tanqueray Gin

5.5 7.75

Very traditional gin made from 4 botanicals: juniper, coriander, angelica and liquorice. It is the careful choice of ingredients that gives Tanqueray it's distinctive taste and perfect balance. – It is quite 'juniper'y'...

Serve with Fever-Tree Indian Tonic, garnished with Lime wedge 

### Monkey 47 Schwarzald Dry Gin

7 11

47 botanicals make for an unrivalled complexity. Crisp with a sweet floral aroma.

Serve with Fever-Tree Indian Tonic, garnished with Berries and Rosemary  

### Warner Edwards Elderflower Gin

5.75 8

Dry Gin infused with freshly harvested elderflower grown in Northamptonshire and Rhualt, and there you have it! A perfect Summer aperitif - sweet dry and gorgeous with good tonic water.

Fever-tree Elderflower Tonic, garnished with a Sprig of Thyme 

### Cabin Pressure Gin

6 9

About as local as we could get. Made in Horsham, Vacuum small batch distilled Gin.

Subtle heat with a mellow sweetness.

Serve with Fever-tree Indian Tonic, garnished with Lemon and Juniper Berries  

### Sacred Pink Grapefruit

6 9

Organic Pink Grapefruit, this gin is a shining example of how vacuum distillation retains the freshness of botanicals.

Serve with Fever-tree Mediterranean Tonic, garnished with Grapefruit 

## SPIRITS

### VERMOUTH / APERITIF 50ml

Ask waiting staff for serving suggestions

Aperol	4
Pimms	4
Lillet Blanc	4
Cocchi Americano Bianco	4
Cocchi Vermouth Di Torino	4
Campari Bitter	4

### GIN 25ml

Brighton	4.25
Silent Pool	4.5
Blackdown Sussex	4.25
Bathtub	4.75
Beefeater	3
Hendricks	4
Sacred Grapefruit Gin	4.5
Plymouth Premium Dry Gin	3.5
Tanqueray	3.5
Monkey 47 Schwarzwald Dry Gin	5.1
Warner Edwards Elderflower Infused	4
Cabin Pressure Gin	4.5

### RUM 25ml

Bacardi	3
Havana Club Anejo Especial	3.25
Koko Kanu (Coconut Rum)	3.25
Goslings Black Seal Dark Rum	3.25
The Kraken Black Spiced Rum	3.35
Angostura 1919 Aged Rum	4
El Dorado 12yo	4

## LIQUEURS

Frangelico Hazelnut Liqueur 50ml	4
Baileys Cream 50ml	4
Kahlua 50ml	4
Luxardo Sambuca 50ml	4
Ricard 50ml	4
Amaretto Disaronno 50ml	4
Drambuie 25ml	3.5
Southern Comfort 25ml	3
Grand Marnier 25ml	4

### VODKA 25ml

Absolut Vodka Blue	3
Aylesbury Duck Vodka	3.5
Chase Vodka	4

### COGNAC / ARMAGNAC / CALVADOS 25ml

H by Hine	3.75
Louis Royer VSOP	4.6
Lot 76 XO, Cognac Tesseron	5.5
Bas Armagnac XO, Casterede	4
Calvados VSOP, Chauffe Coeur	3.5

### TEQUILA 25ml

El Jimador Blanco	3
Herradura Reposado	4.5
Aqua Riva Reposado	3

### OTHER SPIRITS 25ml

La Fee Absinthe 68% Parisian	4.5
Jagermeister	3

WHISKY	25ml
Jameson	3
Chivas Regal 12yo	3.35
Monkey Shoulder	3.5
Balvenie 12yo Doublewood	4.6
Laphroaig 10yo	4.5
Bruichladdich Scottish Barley	5
Jura 10yo	5
Glenmorangie Quinta Ruban	5.65
Highland Park 18yo	8
Talisker 10yo	5
Ardmore	5

WHISKY	25ml
Bruichladdich Charlotte	7
The Glenlivet Founders Reserve	4.5
Nikka Pure Malt Black	6
Nikka all Malt	6.5
Craigellachie 13 yo	6.5

AMERICAN WHISKEY / BOURBON	25ml
Jack Daniels	3
Makers Mark Kentucky	3.5
Eagle Rare Single Barrel 10yo	4

## WHISK(E)Y FLAVOUR MAP

### Smoky

Light



Rich

### Delicate

## BEER, ALE & CIDER

### DRAFT ALE

Badger Best Bitter	Pint	3.7
Guest Ale		4

### DRAFT BEER

Amstel	Pint	4.2
Three Hop Craft Lager		4.7
Peroni		5.1
Guinness		4.5

### DRAFT CIDER

Mortimer's Cider	Pint	4.7
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### BOTTLED BEER

Badger Bottled Beers		4.1
Birra Moretti		3.5
Corona		3.9
Becks Blue		2.6
Crabbies Ginger Beer		4.2

### BOTTLED CIDER

Bulmers		4.2
Rekorderlig		4.2
Silly Moo (Cowfold)	330ml	4.2
Silly Moo (Cowfold)	500ml	5.1



## COCKTAILS

Bloody Mary	6	Kir Royale	9.5
Sloe Fizz	7	Espresso Martini	8.5



## SOFT DRINKS

	Small	Large	Bottle
Mineral Water - Still	1.9	3.2	2.5
Mineral Water - Sparkling	1.9	3.2	2.5
Fruit Juices		2	2.55
Grapefruit Juice	200ml	1.8	2.8
Pineapple Juice	200ml	2	2.7
Fevertree Mixers	200ml	2.2	2.8
			Wobblegate Farm Apple Juice 2.6
			Virgin Mary 2.4



## COFFEE

Coffee Black	2.2
Coffee White	2.3
Single Espresso	1.9
Double Espresso	2.4
Single Macchiato	2
Double Macchiato	2.5
Mocha	2.7
Cappuccino	2.7
Café Latte	2.7
Flat White	2.7

## TEAS

Selection of Teas All	2.1
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## SPECIALITIES

Hot Chocolate	2.8
Liqueur Coffee	5

## THE CRABTREE EVENTS

The Crabtree Event Team has over 30 years professional experience in catering and event planning, everything from wonderful weddings and civil partnerships to perfect parties and memorable meetings. We provide a full range of catering services with friendly, efficient staff (and the best modern equipment). We are more than happy to cater at the venue of your choice or even deliver delicious party food directly to your door.

Private or Corporate? Choose from fine dining, hog roasts, barbecues, canapés, Christmas parties, buffets and picnics. Quality is assured, all diets are catered for. The Crabtree is perfectly placed to plan and provide every element of your occasion, or simply deliver sumptuous fresh and seasonal dishes bespoke for you, created using local & sustainable ingredients from the farms around us. Please spend a few minutes exploring our website in full to get an idea of what we are all about. At Crabtree Events we do everything ourselves, from planning & preparation to cooking & serving we are more than happy to answer any questions and give you a free quote.

We pride ourselves on providing our customers with a first class service at realistic prices. We celebrate life, love & happiness – no matter who you are or what the occasion we will strive to provide you with an event you will never forget! We love to use our experience; we like to use our imagination and with our attention to detail you can be certain of a successful occasion every time you return to use us.



# THE CRABTREE

PUBLIC HOUSE • KITCHEN & GARDEN

Contact us on....

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Brighton Road, Lower Beeding  
Horsham, West Sussex  
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## Food Allergies & Intolerances

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

MC77398LN

for the facts [drinkaware.co.uk](http://drinkaware.co.uk)