



THE CRABTREE

PUBLIC HOUSE • KITCHEN & GARDEN

A la Carte Menu

Starters

Seared scallops, pea purée, chorizo bon bon,(gfo)	£11
Soup of the day, fresh bread (gfo) (v)	£6
Beetroot tartare, soured cream, dill, walnut crumb, melba toast (v) (gfo)(incl. nuts)	£6
Confit duck & pear pastille, blackberry gel, apple crisp	£6.5
Crab & cod cake, roast red pepper coulis, holy basil	£7.5

Mains

Roast garlic gnocchi, goats cheese mousse, pumpkin purée, sage drizzle (v)	£12
Pan-fried monkfish, mussels, coriander, curry soup (gf)	£17
Roast Guinea fowl, boudin blanc, cabbage, pancetta, damson jus	£16
Wild mushroom & leek tart, vermouth cream, truffle (v)	£14
Hay smoked pork loin, apple, crispy cabbage, heritage carrots, pork popcorn, pork jus (gfo,dfo)	£16.5

Steaks

Bavette steak, triple cooked chips, grilled heritage tomato, mushrooms (gfo, dfo)	£15
Ribeye steak, triple cooked chips, grilled heritage tomato, mushrooms (gfo, dfo)	£26

Pub Classics

Crabtree burger, triple cooked chips, cornichon salad, mayonnaise Add – bacon/cheddar and/or blue cheese £1 each	£15
Cider battered fish & Crabtree triple cooked chips, malt vinegar gel, chunky tartare, peas (dfo)	£14
Sussex Ploughman's, Crabtree chutney & pickles, bread	£11

Bread - small £1.5/ large £2.5 **Olives** - £3.5

v- Vegetarian ve – Vegan gf – Gluten free gfo – Gluten free option
df – Dairy free dfo – Dairy free option

Our kitchen contains nuts and gluten. If you have any allergies please let us know immediately. Service is not included. An optional 10% service charge will be placed on tables of 6 or more.

Congratulations to all our hard working staff on retaining our Michelin Plate for 2019