



THE CRABTREE

PUBLIC HOUSE • KITCHEN & GARDEN

Bread - small £1.5/ large £2.5

Olives - £3.5

STARTERS

Whole baked mini camembert, fig chutney, toast (gfo) (v) £8

Soup of the day, fresh bread (gfo) (v) £6

Shallot & walnut tart, rocket, blue cheese bon bon, honey dressing (v) £6

Confit duck & cranberry samosa, spiced chutney, orange gel £6.5

Smoked salmon carpaccio, candied beetroot, dill, horseradish mousse (gf) £7.5

MAINS

Roast garlic gnocchi, goats cheese mousse, pumpkin purée, sage drizzle (v) £12.5

Pan-fried cod, mussels, new potatoes, coriander, curry sauce (gf) £17

Roast guinea fowl, boudin blanc, cabbage, pancetta, damson jus £16

Red pepper, aubergine & chickpea tagine, giant couscous, pomegranate molasses, coriander yoghurt, toasted almonds (v) (veo) £14

Venison sausages, Puy lentil cassoulet, pickled red cabbage £15

STEAKS

Chargrilled Bavette steak, garlic butter, chips, grilled heritage tomato, mushrooms (gfo, dfo) £15

Chargrilled Ribeye steak, truffle butter, chips, grilled heritage tomato, creamed spinach (gfo, dfo) £26

Add - Sauce of the day £1 (ask a member of staff)

PUB CLASSICS

Crabtree burger, hand cut chips, tomato, baby gem, red onion, mayonnaise £15
Add - bacon/cheddar and/or blue cheese £1 each

Cider battered fish, chips, malt vinegar gel, chunky tartare, peas (dfo) £14

Maple glazed gammon, hand cut chips, fried hens egg £13.5

v- vegetarian ve - vegan veo - vegan option 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