



THE CRABTREE
PUBLIC HOUSE • KITCHEN & GARDEN

SAMPLE - SET MENU

AVAILABLE
MONDAY-SATURDAY (LUNCH 12-3PM)
MONDAY-FRIDAY (EARLY DINNER 6-7PM)

STARTERS

Soup of the day, Crabtree bread (v)

Creamy mushrooms on sourdough toast, tarragon oil (v) (gfo)

Braised pig cheek, smoked Applewood & pancetta croquette

MAINS

Cod & salmon fish pie, tenderstem broccoli & peas

Spinach & nutmeg cannelloni, roast tomato ragu, winter leaf salad (v)

Fennel crusted pork chop, new potatoes, celeriac slaw (gfo)

DESSERTS

Crabtree apple crumble, custard

Chocolate & salted caramel brownie, dark chocolate sauce, vanilla ice cream

2 courses £16 / 3 courses £20

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