



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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| <p>☑ Suitable for Vegetarians
☑ Suitable for Vegans</p> |
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SPARKLING WINE

	125ml	Bottle
Gancia P.Rosé Blanc Extra Dry, Italy	5.50	27.00

This is a light, fresh Italian sparkling wine with delicate citrus and apple flavours enhanced by elegant floral aromas.

Excellent on its own as an aperitif or with light seafood, fish and chicken dishes.

Gancia Rosé Brut, Piemonte, Italy	5.80	28.00
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Shows ripe summer fruit aromas of raspberry, redcurrant and cherry.

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

Bolney Bubbly Brut, Sussex, England	7.50	40.00
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Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower. It is delicate and well balanced, finishing with a soft fresh hint of sweetness.

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

Bolney Cuvee Rose, Sussex, England	42.50
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A superb vintage, traditional method, quality sparkling wine. A fine mousse, tightly beaded.

On the nose a touch of yeast, notes of raspberry and dry strawberry with subtle savoury undertones adding to the complexity.

Good with chicken, pork, salads and seafood.

CHAMPAGNE

Taittinger Brut Réserve ©	9.25	55.00
France	Magnum	110.00

The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend. GOLD (NV) INTERNATIONAL WINE CHALLENGE 2017

Excellent partner for light dishes based on white fish or chicken, green vegetables, salads and savoury cheese dishes.

Taittinger Prestige Brut Rosé, France ©	65.00
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Stylish and dry with delicious summer fruit aromas and a long, full-bodied flavour typical of Pinot Noir based Champagnes. SILVER (NV) DECANTER WORLD WINE AWARDS 2017

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

WINES BY THE GLASS

125ml 175ml 500ml Bottle

CHAMPAGNE & SPARKLING

Gancia P.Rosé Blanc Extra Dry, Italy 5.50 27.00

This is a light, fresh Italian sparkling wine.

Gancia Rosé Brut, Piemonte, Italy 5.80 28.00

Raspberry, redcurrant and cherry.

Taittinger Brut Réserve, Champagne, France © 9.25 55.00

Enticing elegance with subtle biscuity charm. Lingeringly light.

Bolney Bubbly Brut, Sussex, England 7.50 40.00

A simple, light and refreshing vintage sparkling wine.

WHITE WINE

Vinuva Organic Pinot Grigio, Sicilia, Italy 4.80 6.00 17.00 24.00

Light, delicately flavoured, refreshingly dry with hints of apple.

Côtes du Rhône, Les Abeilles Blanc 5.40 6.75 20.00 27.00

Jean-Luc Colombo, France

An intense floral and candied lemon experience..

Sauvignon Blanc, Destinéa, Joseph Mellot 5.00 6.25 19.00 25.00

Val de Loire, France ©

An aroma of gooseberries and powerful fruit.

Sauvignon Blanc, Vidal 5.80 7.25 20.50 29.00

Marlborough, New Zealand

Crisp herbaceous passion-fruit and melon.

Le Bosq Blanc, Languedoc-Roussillon 3.70 4.75 13.00 18.00

Vin de France ©

Citrus and passion fruit with floral notes.

Kleine Zalze Chenin Blanc 5.40 6.75 20.00 27.00

Stellenbosch, South Africa ©

Ripe, silky-smooth, dry and refreshing.

Mâcon-Villages Domaine de la Grange Magnien, 6.00 7.50 21.50 30.00

Louis Jadot, Burgundy, France

Suave and sophisticated fresh fragrant Chardonnay.

WINES BY THE GLASS

125ml 175ml 500ml Bottle

ROSÉ WINE

Delicat, Cotes de Thau 5.00 6.25 19.00 25.00

Languedoc-Roussillon, France

Red fruit and hints of white flowers, refreshing with citrus notes.

Rosé de Cinsault, Granfort, Pays d'Oc, France 4.00 5.00 14.00 20.00

Fresh and delicious summer fruit.

RED WINE

Vinuva Organic Nero d'Avola, 3.70 4.75 13.00 18.00

Terre Siciliane, Italy ☺

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

Côtes du Rhône, Les Abeilles Rouge, 5.40 6.75 19.00 27.00

Jean-Luc Colombo, Rhône, France

Fresh and silky, red fruits, liquorice and spice.

Errázuriz Merlot, 1870 Teno Block 5.00 6.25 18.25 26.00

Curicó Valley, Chile

Juicy spiced plums, smoothly served.

Son Excellence Syrah, Pays d'Oc, France 4.40 5.50 16.00 22.00

Silky, red berries and spice.

Passori Rosso Merlot, Veneto, Italy ☺ 5.40 6.75 19.00 27.00

Rich, smooth plum and spiced dried fruits.

Don Jacobo Rioja, Viticultura Ecológica, Organic, 6.40 8.00 24.00 32.00

Bodegas Corral, Spain

Ripe cherry, plum and blackberry with notes of savoury, liquorice spice.

Cabernet Franc, Atamisque Serbal 6.00 7.50 21.50 30.00

Tupungato, Mendoza, Argentina ☺

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

Cabernet Sauvignon-Merlot, Caves Road, 5.40 6.75 20.00 27.00

Margaret River, Australia

Black plum and violet.

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.

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.

Sauvignon Blanc, Destinée, Joseph Mellot ☺ 25.00

Loire Valley

Fondly known as a 'little Sancerre'. Young vines give seductive hints of grapefruit and gooseberries.
BRONZE (2016) INTERNATIONAL WINE CHALLENGE 2017
Deliciously zesty and zippy, makes fish and seafood dishes shine.

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 (2016) INTERNATIONAL WINE CHALLENGE 2017
Juicy and refreshing with delicious white fruit flavours, a mouth-watering partner for salads and seafood.

Chablis, Vignerons de Chablis 37.00

Burgundy

Citrus and a touch of stone fruit: fresh with a minerally note.
Mouth-watering and minerally 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.
BRONZE (2016) INTERNATIONAL WINE CHALLENGE 2017
Elegant and zesty, delicious with dishes featuring smoked salmon, tomatoes, asparagus, green herbs, goat's cheese or white fish.

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

Vinuva Organic Pinot Grigio

24.00

Sicilia

Light, delicately flavoured, refreshingly dry with hints of apple.

Light and refreshing, a mouth-watering partner for salads and seafood.

Falaghina, 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.

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.

Gavi Ca' Bianca

36.00

Piemonte, Domini Villa Lanata

White flower and green fruit aromas, with a touch of honey and refreshing minerality on the palate. BRONZE (2016) DECANTER WORLD WINE AWARDS 2017

Delicious bright, herbal notes - excellent with light Mediterranean, salad and seafood 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.

PORTUGAL

Esporão Reserva Branco, Alentejo

30.00

Aromas of ripe tangerine, honey and apricot with subtle notes of toast and smoke.

ALENTEJO WHITE TROPHY (2015) INTERNATIONAL WINE CHALLENGE 2017

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

WHITE WINES BY THE BOTTLE

Bottle

ENGLAND

Chapel Down Bacchus White

36.00

Ripe melon, peach, passion fruit, gooseberry and a hint of cut grass on the nose: the palate shows tropical fruits and refreshing lime.

Light and refreshing, a mouth-watering partner for salads and seafood.

NEW ZEALAND

Sauvignon Blanc, Vidal, Marlborough

29.00

Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours.

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. SILVER (2016) DECANTER WORLD WINE AWARDS 2017

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 (2016) DECANTER WORLD WINE AWARDS 2017

Brilliant with roasted pork, vegetable dishes and creamy sauces.

RED WINES BY THE BOTTLE

Bottle

FRANCE

Syrah, Son Excellence, Pays d'Oc

22.00

Silky, red berry and spice scented wine.

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

Les Hipsters Barbe, Côtes du Bourg, Bordeaux

25.00

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.

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. BRONZE (2015) INTERNATIONAL WINE CHALLENGE 2017

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

Sainte Marie des Crozes 'Les Pipelettes' Corbieres

29.00

A deep red hue, dominated by notes of raspberry with pepper and violet.

Fleurie Château de Fleurie, Domaine Loron, Beaujolais

36.00

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

BRONZE (2015) DECANTER WORLD WINE AWARDS 2017

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

Château des Bardes, Saint-Émilion Grand Cru, Bordeaux

39.00

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.

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

50.00

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

RED WINES BY THE BOTTLE

Bottle

FRANCE

Gevrey-Chambertin 1er Cru Petite Chapelle, Louis Jadot, 🏆 95.00
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.

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.

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.

BRONZE (2016) INTERNATIONAL WINE CHALLENGE 2017

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

Barolo Lo Zoccolao, Domini Villa Lanata, Piemonte 🏆 53.50

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.

PORTUGAL

Quinta dos Murças Assobio Tinto, Douro 29.50

Fresh red-fruit aromas with a juicy finish.

RED WINES BY THE BOTTLE

Bottle

SPAIN

Don Jacobo Rioja, Viticultura Ecológica, Organic 32.00
Bodegas Corral

Made from organically-grown grapes - ripe cherry, plum and blackberry with notes of savoury, liquorice spice.

Rolland & Galarreta Rioja © 38.00

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

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

Alexander vs The Ham Factory Tinto Fino © 47.00

Pesquera de Duero, Casa Rojo

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

SILVER (2013) SOMMELIER WINE AWARDS 2017

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. BRONZE (2014) DECANTER WORLD WINE AWARDS 2017

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

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 🏆

30.00

Tupungato, Mendoza

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

BRONZE (2016) DECANTER WORLD WINE AWARDS 2017

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. The silky palate offers a crisp, balance backed by vanilla on the lingering finish.

SILVER (2015) SOMMELIER WINE AWARDS 2017

Turns the heat up when paired with spicy dishes or peps 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.

Don Jacobo Rioja Crianza, Bodegas Corral **60.00**

Spain

Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.

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

Malbec, Salentein Barrel Selection **64.00 120.00**

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

Delicat, Cotes de Thau **5.00 6.25 19.00 25.00**

Languedoc-Roussillon, France

The nose shows red fruit and hints of white flowers, the palate is refreshing with citrus notes.

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.

M De Minuty Rose, France **Magnum 55.00**

Colour : light and bright. Nose : very intense of greedy aromas of orange peels and red currant. Mouth : smooth with a nice acidulous freshness.

Food and wine pairing : Pistou soup, raw vegetables, grilled meat, prawns kebabs, apricot pie.

🍷 Suitable for Vegetarians

🍷 Suitable for Vegans

DESSERT WINE

Sauvignon Blanc, Errázuriz Late Harvest Casablanca Valley, Chile

Glass 37.5cl

8.50 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

9.00 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. SILVER (2007) SOMMELIER WINE AWARDS 2017

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

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.

Harveys Bristol Cream Sherry, Spain

4.00

World famous full cream Sherry. Full of rich spicy flavours of raisins, nuts with a sweet finish.


SILVER (NV) INTERNATIONAL WINE CHALLENGE 2017

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  

Williams Chase Gin GB

6 9

Juniper buds and berries are used to ensure the gin is as dry as possible.

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

Bathtub Gin

6.5 9.75

Botanicals are infused in high quality pot-distilled grain spirit. 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 'junipery'...

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  

Mayfield Sussex Hop Gin

6.25 9.5


Features a hearty helping of Sussex Hops at the core of its botanical selection of juniper, orange, lemon, coriander, orris, angelica and liquorice to create this tiple.

Serve with Fever-tree Mediterranean Tonic, garnished with Grapefruit 

Eden Mill Love Gin

5.5 7.75

Love Gin has the flavour of Pink without the colour, with essence of rhubarb root, rose petal, goji berry, elderberry, marshmallow root and raspberry leaf!

Serve with Fever-tree Light Tonic, garnished with Blackberries 

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
Williams Chase	4.25
Bathtub	4.75
Beefeater	3
Hendricks	4
Mayfield Sussex Hop 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
Eden Mill Love Gin	3.5

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 <small>50ml</small>	4
Baileys Cream <small>50ml</small>	4
Kahlua <small>50ml</small>	4
Luxardo Sambuca <small>25ml</small>	4
Ricard <small>25ml</small>	4
Amaretto Disaronno <small>50ml</small>	4
Drambuie <small>25ml</small>	3.5
Southern Comfort <small>25ml</small>	3
Grand Marnier <small>25ml</small>	4

VODKA 25ml

Absolut Vodka Blue	3
Aylesbury Duck Vodka	3.5
Chase Vodka	4

COGNAC / ARMAGNAC / CALVADOS 25ml

Martel VS	3.75
Gautier 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

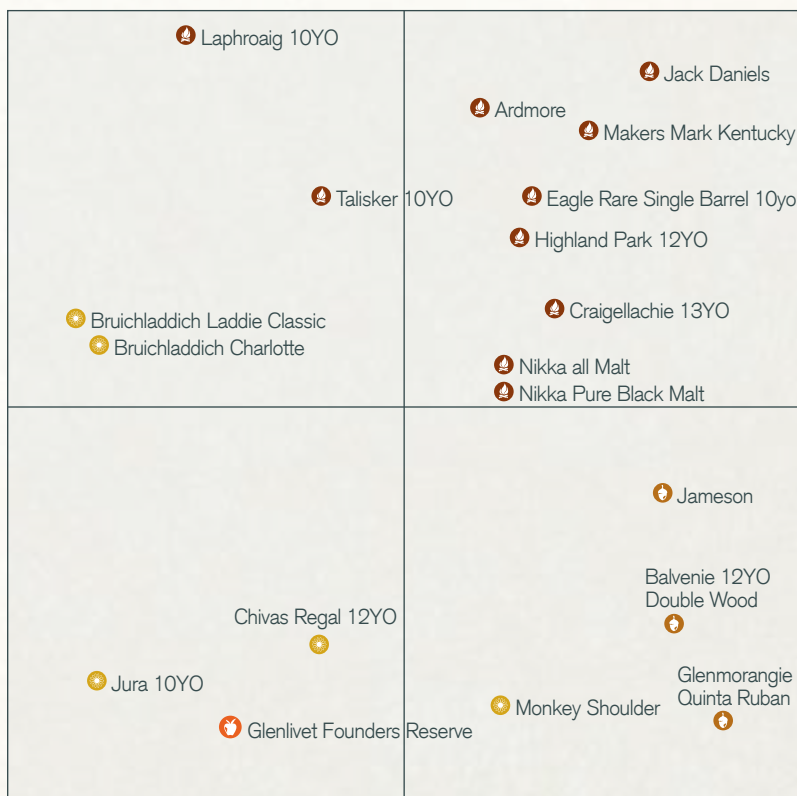
AMERICAN WHISKEY / BOURBON

	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

	Pint	
Badger Best Bitter	4	
Guest Ale	4.4	

DRAFT BEER

	Pint	
Amstel	4.3	
Three Hop Craft Lager	4.8	
Peroni	5.2	
Guinness	4.6	

DRAFT CIDER

	Pint	
Mortimer's Cider	4.7	

BOTTLED BEER

Badger Bottled Beers	4.2
Corona	4
Heineken 00	2.8
Crabbies Ginger Beer	4.3

BOTTLED CIDER

Bulmers	4.3
Rekorderlig	4.3
Silly Moo (Cowfold)	330ml 4.3
Silly Moo (Cowfold)	500ml 5.2



COCKTAILS

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



SOFT DRINKS

	Small	Large	Bottle
Mineral Water - Still	2	3.3	2.6
Mineral Water - Sparkling	2	3.3	2.6
Fruit Juices		2.1	2.65
Grapefruit Juice	200ml	1.9	2.9
Pineapple Juice	200ml	2.1	2.8
Fevertree Mixers	200ml	2.4	2.9
			Wobblegate Farm Apple Juice 2.7
			Virgin Mary 2.5



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

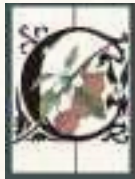
Hot Chocolate	2.8
Liqueur Coffee	5

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....

The Crabtree
Brighton Road, Lower Beeding
Horsham, West Sussex
RH13 6PT
www.crabtreesussex.co.uk



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

MC93795LN

for the facts drinkaware.co.uk