



# THE CRABTREE

PUBLIC HOUSE • KITCHEN & GARDEN

Bread - small £1.5/ large £2.5

Olives - £3.5

## **STARTERS**

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

Squash, feta & truffle arancini, saffron mayonnaise (v) £7

Burnt cured mackerel, golden beetroot, horseradish & lemon balm £6.5

Ham hock terrine, salt baked celeriac remoulade & toast, pickled cucumber £7

Goan mushroom samosa, spiced coconut spinach, charred courgette (v) £6.5

## **MAINS**

Wild mushroom, thyme & barley risotto, parmesan crisp (v) £12

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

Cauliflower steak, cauliflower purée, pickled carrots, hazelnut, tamari glaze, miso vegetable broth (ve,gf) £13

Slow cooked lamb shank, roast roots, potato gratin, garlic, rosemary & red wine gravy £18

Roast pork loin, braised cheek, pancetta, smoked Applewood croquette, burnt apple, creamy cider sauce £16

## **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/ 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 as we cannot guarantee that any food item is completely free from traces of allergens due to the risk of unexpected cross contamination.

Service is not included. An optional 10% service charge will be placed on tables of 6 or more.