



THE CRABTREE

PUBLIC HOUSE • KITCHEN & GARDEN

NIBBLES

Bread - small £1.5/ large £2.5
Halloumi frites, coriander yoghurt £5.5

Olives - £3.5
Crispy calamari, lemon aioli £6

STARTERS

Goat cheese bruschetta, sugar pea, radish, mint, chilli (v)

Heirloom tomato salad, parmesan, basil dressing, toasted seeds (v)

Mackerel pâté, summer leaf salad, sourdough toast

Chicken & ham hock terrine, tarragon mayonnaise, spring leaves, honey mustard dressing, toast (gfo)

MAINS

Asparagus & lemon risotto, crispy egg, rocket, Twineham cheese (v)

Honey glazed ham, poached egg, hollandaise sauce, chips w/ watercress

Warm fillet of salmon Niçoise, potato, green beans, egg, tomatoes, olives

Roasted vegetable tart, summer leaf salad (v)

DESSERTS

Sticky toffee pudding w/ popcorn, toffee sauce and clotted cream

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

Selection of ice creams & sorbets – 3scoops (gf, dfo)

2 COURSES £16 / 3 COURSES £20

PUB CLASSICS

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

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

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

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.