

STARTERS

- Baby gem lettuce and potato soup, watercress crème fraîche (veo, gfo, dfo) £6
Classic prawn cocktail (gfo) £7.5
Sweetcorn croquettes, baby gem, parsley puree (v) £7
Honey, rosemary and garlic baked camembert, toasted bread, red onion marmalade £8.5
Mixed charcuterie, artichoke and olives, toasted bread £7.5

MAINS

- Roast Trenchmore beef rump (medium rare) with beef dripping roast potatoes £25
Roast topside of Timpson Farm beef (medium rare) £16
Roast rolled saddle of lamb £16.5
Pan-roast suprême of corn-fed chicken £14.5
Silly Moo cider braised pork belly £15
Field mushroom & cheddar wellington (veo) £13.5

All served with Yorkshire pudding, roast potatoes, (upgrade to beef dripping roasties for £1) seasonal vegetables & Crabtree gravy

- Sides** - Pigs in blankets £3.5 Extra roasties £2.5 Pork stuffing £2.5 Extra Yorkie £1.5
Cauliflower cheese £3.5

CRABTREE CLASSICS

- Chargrilled bavette steak, garlic butter, fries, grilled heritage tomato, green beans (gfo, dfo) £15
Sussex cider battered fish, chips, peas, chunky tartare sauce, vinegar gel £14
Gilt head bream, pancetta braised lentils, potatoes, green beans, olive oil (gf, dfo) £16.5
Trenchmore Sussex cattle burger, chips, tomato, baby gem, red onion, mayonnaise, onion rings £17.5

DESSERTS

- Baked Alaska, chocolate sponge, salted caramel ice cream, meringue, flambéed at the table £7
Chocolate brownie, rum caramelised banana, clotted cream vanilla ice cream £6.5
Sticky toffee pudding, salted caramel ice-cream (v) £7.5
Chilled coconut rice pudding, rhubarb, basil, aquafaba meringue (ve, gf) £6.5

v = vegetarian ve = vegan veo = vegan option gf = gluten free n = nuts dfo = dairy free option gfo = gluten free option

Our kitchen contains nuts & 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. All tips go to the lovely staff.