



App crabtreesussex.touchtakeaway.net

Monday-Sunday 12pm-9pm bar snacks

Wednesday-Saturday A la carte 12pm-3pm, 6pm-9pm

A la carte

Starters

Sweetcorn croquettes, charred corn, nasturtium, sorrel purée, Horsham linseed dukkah
(n,v,veo) 7.5

Gin cured salmon, rhubarb, cucumber, pickled rose petals, tonic water jelly **(gf,df) 8**

Ham hock terrine, Sussex chutney, quails eggs, watercress and samphire salad **(df,gfo) 7.5**

Mains

Linguine pasta, artichokes, olives, cherry tomatoes, white wine butter sauce, crispy leeks
(v,veo) 12

White & brown crab meat **3** / lobster **8**

Pan roasted sea bass, poached oyster, fennel, confit lemon, vitelotte potatoes, vanilla velouté
(gf) 18.5

Hot smoked lamb rump, potatoes, mushrooms, charred pickled baby gem, fennel pollen,
chimichurri **(df,gf) 19**

Desserts

Chilled coconut rice pudding, raspberries, basil, aquafaba meringue **(ve,gf) 6**

Poached peach, white chocolate cheesecake mousse, dark chocolate crumb, fresh & dried rose
petals **(v) 7**

Cheese board from Sussex High Weald Dairy **(v) 10**

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. An
optional service charge of 10% will be added to your bill.