



# THE CRABTREE

PUBLIC HOUSE • KITCHEN & GARDEN

## Nibbles

Devilled whitebait, *tartare sauce* 5.5

Crabtree focaccia, *olive oil and balsamic* 4 GFO

Marinated olives 4.5

## Starters

Charcuterie, *apple chutney, breadsticks* 11 GFO

Burrata, *heritage tomatoes, balsamic pickled walnuts, basil dressing* 10 D, N

Crabtree soup of the day, *toasted focaccia* 9 GFO, V

Crispy squid, *coriander & mango chilli dip, chargrilled lemon mayonnaise* 10 GF

Tempura courgette fingers, *lemon and chive dipping sauce* 8 GF, V

## Mains

Pan seared salmon, *French beans, potato cake, pea and chorizo cream sauce* 23 GF

250g maple glazed gammon steak, *fried hen's egg, watercress salad, skin on chips* 18.5 GF

Creamy oyster mushroom pappardelle, *parmesan, fresh parsley* 16.5 VE,

Chicken suprême, *truffled mashed potatoes, sautéed wild mushrooms, red wine gravy* 20 GF.

275g ribeye, *confit mushrooms and tomatoes, peppercorn sauce, skin on chips* 30 GF, D

Cumberland sausages, *mashed potatoes, Crabtree gravy* 17.50 D,G

Heritage tomato, sundried tomato pesto and basil tartlet, *chargrilled aubergine, pinenuts and pomegranate summer salad* 16.50 V

Haddock and chips, *crushed peas, tartare sauce* 18.50 GFO

Crabtree cheeseburger, *ketchup, mayonnaise, pickles, coleslaw, skin on chips* 19 GFO

## Sides:

Skin on chips 4.5 skinny fries 4.5 new potatoes 4.5 cabbage 4.5

**Please inform your server of any allergens**



### Desserts

Strawberry Eton mess 7.5 *D*

Bailey's brûlée, *shortbread biscuit* 8 *D,G*

Sticky toffee pudding, *caramel sauce, salt caramel ice cream* 9 *D,G*

Affogato *pistachio biscotti, Madagascan vanilla ice cream, espresso shot* 7 *D,G*

Sussex cheese selection artisan biscuits, red grapes, *Crabtree chutney* 14 *D, G*

### **Black Bomber**

Welsh cheddar with a deliciously rich flavour and smooth creaminess

### **St Giles**

Saint Giles is a delicious cow's milk cheese made using the curd washed process,

has very buttery texture, like Port Salut

### **Sussex Brie**

This cheese has a fluffy white rind with a smooth interior. Made from pasteurised cow's milk the flavour is mellow with a hint of nuttiness. Subtle tones of fresh mushrooms with a creamy and smooth finish.

### **Brighton Blue Stilton**

Brighton Blue is a mild, semi-soft cheese with a mellow blue flavour.

a slightly salty finish and a delicious melt in the mouth texture.

Enjoy with any of our old world selection reds – I would particularly recommend the Mozzafiato Primitivo

### **After dinner drinks**

Espresso Martini £10.00 Espresso | Vodka | Coffee Liqueur

Sussex Negroni £10.00 Red Vermouth | Gin | Campari

Limoncello £6.00 Italian Liqueur

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