



# THE CRABTREE

PUBLIC HOUSE • KITCHEN & GARDEN

## Autumn menu 2023

### Nibbles

Crabtree sausage roll, *mustard mayonnaise* 8 Halloumi bites, *sriracha dip* v 6

Warm sourdough, *butter* vgo 4.5 Marinated olives ve 4.5

Pan-roast padron peppers vegf 5 Jalapeno popper's, *apple ketchup* v 6

### Starters

Port and chicken liver parfait, *sourdough toast* go 8

Chicken bites, *sriracha dip* 7

Smoked salmon, *orange infused beetroot, pickled walnuts, vodka chive crème fraîche, raspberry drizzle* gf n 9

Carrot, butternut and sweet potato soup, *focaccia* v 8

Faux Gras - mushroom pâté, *apple chutney, Crabtree bread and butter* v vo 9

Crispy squid, *coriander and mango dip, chargrilled lime* gf 8

Devilled whitebait, *tartare sauce* 5.5

### Mains

Grilled whole fish of the day, *pan fried broccoli, buttery new potatoes* gf 22

250g maple glazed gammon steak, *fried hen's egg, skin on chips* 17

Pan-fried Cumberland sausage, *mashed potato, tenderstem, pancetta, Crabtree gravy* 17

300g ribeye steak, *grilled tomatoes, confit mushroom, peppercorn sauce, chunky chips* 30

Wild mushroom pappardelle, *Twineham, parsley* v 16.5

Shallot and tomato tarte Tatin, *autumn leaves, walnut oil, raspberry drizzle, new potatoes* v 16

Ale battered haddock, *chunky chips, crushed garden peas, tartare sauce,* 17.5

Grilled Trenchmore beefburger, *smoked cheddar, maple bacon, slaw, fries* 19

Katsu chicken burger, *fries* 17

**Sides** – Chunky chips, Skinny fries, Tenderstem - each 4

**Please inform your server of any allergens**



# THE CRABTREE

PUBLIC HOUSE • KITCHEN & GARDEN

## Desserts

The sticky toffee pudding, *caramel sauce, bischoff biscuits, vanilla ice cream* 8

Affogato, *pistachio Biscoff, vanilla ice-cream, espresso* v 7

Dark chocolate tart v 8

Ice-creams and sorbets (2 scoops) v 4

Crabtree British cheese board, *artisan crackers, pickles, cornichons, leaves* 11

## Black Bomber

*Welsh cheddar with a deliciously rich flavour and smooth creaminess*

## St Giles

*Saint Giles is a delicious cow's milk cheese from the Sussex High Weald made using the curd washed process, it 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, a creamy 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 – we would particularly recommend the Esprit de Lussac St. Emilion 125ml 7.25 a glass of Taylors Quinta de Terra Feita 2005 Port 75ml 6 or a glass of our Sauternes 14.5