



THE CRABTREE

PUBLIC HOUSE • KITCHEN & GARDEN

Autumn Sunday menu 2023

Starters

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

Soup of the day, *Crabtree bread* 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

Sausage roll, *mustard mayonnaise* 7

Chicken bites, *sriracha dip* 7

Roasts

Trenchmore roast rump of beef gfo 21

Roast golden chicken gfo 20

Roast loin of pork gfo 20

Mushroom & quinoa Wellington ve 20

Roasts served with – *roast potatoes, hispi cabbage, Chantenay carrots, sautéed tenderstem, Yorkie, Crabtree gravy* vo

Sides – Cauliflower cheese 3.5, Yorkie 2, Roast potatoes 3, Chantenay carrots 3

Crabtree classics

Ale battered haddock, *crushed garden peas*, *triple cooked chips*, *tartare sauce* 18.5

Grilled Trenchmore beef burger, *maple bacon & smoked cheddar*, *coleslaw*, *fries* 19

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

Wild mushroom pappardelle, *Twineham*, *fresh parsley* v 16.5



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Desserts

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

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

Whipped caramel & coffee tart, *vanilla ice cream* v 8.5

Bramley apple crumble, *ice cream or custard* 7.5

Ice-creams and sorbets (2 scoops) v 4

Crabtree British cheese board, *artisan crackers, apple chutney, grapes* 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

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 risk of unexpected cross contamination. An optional service charge of 10% will be added to your bill.