



THE CRABTREE

PUBLIC HOUSE • KITCHEN & GARDEN

BURNS NIGHT Thursday 25th January

Drinks from 6-7pm

Address to the haggis 7-7.30pm

"Some hae meat and canna eat
And some wad eat that want it.
But we hae meat, and we can eat
Sae let the Lord be Thankit"

Robbie's menu £30

Starter

Cullen skink soup served with sourdough bread VO

Main

Haggis served with neeps & tatties VO

Dessert

Cranachan, raspberries, Scottish oats, whiskey

Cheese & whiskey pairing board £30

Isle of mull X Highland Park, Viking honour 12year old

Blue murder X Laphroaig 10year old, Islay single malt

Fat cow X Talisker, Isle of Skye

www.crabtreesussex.com 01403892666

a discretionary 10% service charge will automatically be placed on every bill. All dietaries must be made clear at the beginning of the service – we use nuts in our kitchen