



THE CRABTREE

PUBLIC HOUSE • KITCHEN & GARDEN

Late Spring Menu May 2024

Nibbles

Marinated olives *vegf* 4.5 Sugarsnap peas, *lemon and garlic dressing vegf* 4

Spicy nuts *vegf* 3.5 Pan-roast padron peppers *vegf* 5

Cajun corn ribs 6

Small Plates – Great for sharing, choose 3 for a substantial meal.

Crabtree buffalo chicken wings, *sour cream, and chive dip* 8

Crabtree soup, *fresh bread v* 8

Spring radishes, *hummus ve* 4

Salmon pastrami, *soda bread, lemon dill crème fraîche* 12

Scotch Egg, *curried mayonnaise* 8

Garlic and chili king prawns, *Crabtree focaccia* 8

Chimichurri and cheddar croquettes 6

Burrata, *jalapeno and coriander dressing, crispy shallots* 10

Parmesan and truffle “churros”, *basil pesto, spicy tomato chutney* 7

Pork belly bites, *gochujang BBQ sauce* 6

Mains

Pork Chop 400g, *café de Paris butter, BBQ courgettes, truffle fries* 23

BBQ mushroom, *marinated halloumi, herbed couscous* 19

Fish of the day, *sauce vierge, asparagus, new potatoes* 25

Roasted chicken breast, *bacon, crispy egg, anchovy, caesar salad* 20

300g Ribeye steak, *grilled tenderstem, chimichurri, triple cooked chips gf* 30

Asparagus, *wild garlic, and parmesan gnocchi v* 18

Beer battered haddock, *chunky chips, mushy peas, tartare sauce* 18.5

Trenchmore farm beefburger, *cheese, truffle mayonnaise, Crabtree bacon jam, fries* 19

Sides – bitter leaf salad, triple cooked chips *vegf*, skinny fries *vegf*, purple sprout *vegf*, each 4

Truffle & parmesan fries 6.50 Warm sourdough, *butter vgo* 4.5

Please inform your server of any allergens



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Desserts, Cheese

White chocolate pannacotta, *poached strawberries, brown butter crumble* 6

Lemon & vanilla madeleines, *whipped cream* 6

Crabtree sticky toffee pudding, *caramel sauce, vanilla ice cream v* 8

Crabtree 'Irish Coffee' chocolate mousse, *coffee caramel, whipped mascarpone* 6.5

Ice-creams and sorbets (2 scoops) vgf 4

Brighton Blue, pickled celery, stout fruit loaf 10

Brighton Blue is a mild, semi-soft cheese with a mellow blue flavour, a slightly salty finish, a delicious melt in the mouth texture.

Enjoy with any of our Old-World Selection reds – we would particularly recommend the

Banshee Cabernet Sauvignon, Sonoma Country 125ml 8.75

a glass of Quinta de la Rosa 20yr Tawny Port 75ml 6 or a glass of our delicious dessert wine

Errazuriz Late harvest 7.5

Coming up

Crabtree Village Day – every Monday – All day Happy Hour and Food Discounts

Quiz night – Wednesday 5th June – Quiz food from 6pm, quizzing starts at 7.30pm

Bank Holiday Sunday 26th May - open 12 noon to 9pm, live music from 6pm

Bank Holiday Monday 27th May – weather permitting, first Braai of the summer

Father's Day Sunday 16th June – make an old man very happy!

v-vegetarian, ve-vegan, gf gluten-free, o-option, n-contains nuts

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.