



THE CRABTREE
PUBLIC HOUSE • KITCHEN & GARDEN

Summer Menu 2024

Nibbles

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

Spicy nuts *vengf* 3.5 Pan-roast padron peppers *vegf* 5 Cajun corn ribs *v* 6

Small Plates – Great as a starter or 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

Green Thai king prawns, *Crabtree focaccia* 8

Chicken liver parfait, *fig chutney, toast* 8

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

Breaded garlic mushrooms, *roasted garlic and chive dip* 7

Pork belly bites, *gochujang BBQ sauce* 6

Mains

400g chargrilled pork chop, *café de Paris butter, BBQ courgettes, truffle fries* 23

BBQ aubergine, *cannellini bean hummus, olive, basil dressing, dukkha* 19

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

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

300g 'Himalayan salt' dry aged ribeye, *grilled tomato, chimichurri, triple cooked chips gf* 30

Asparagus, *truffle, and parmesan spaghetti 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 – seasonal veggies 5, bitter leaf salad, triple cooked chips *vegf*, skinny fries *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

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

Honey and thyme roast peaches, *vanilla Chantilly cream* 6

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

Crabtree chocolate mousse, *roast peanuts, malt ice cream* 8

Ice-creams and sorbets (2 scoops) vgf 4

Sussex cheese plate, *Brighton blue, Sussex charmer cheddar, Burwash rose, homemade fig chutney, potato crackers, grapes* 15

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

England games - any pint and burger £16

Happy hour - Tuesday - Saturday 4pm-6pm discounts on food and drink

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

Live music 7th, 14th 21st June – Our very own Ash

Quiz nights – 1st Wednesday of every month – Quiz food from 6pm, quizzing starts at 7.30pm

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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.