



# THE CRABTREE

PUBLIC HOUSE • KITCHEN & GARDEN

## Sunday Menu 2024

### Nibbles

Spicy nuts vegf 3.5 Sugarsnap peas, *lemon & garlic oil vegf 4*

Marinated olives vegf 4.5 Pan-roast padron peppers *vegf 5*

**Small plates** – great for sharing, try 3 for a substantial meal

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

Chicken liver parfait, *toast, fig and onion chutney 8*

Roast cauliflower and Cheddar croquettes v 6

Burrata, Crabtree chili and tomato chutney, basil and olive dressing, focaccia 10

Crabtree soup of the day, *fresh bread v 8*

Breaded whitebait, *lemon mayonnaise 6*

Pork belly bites, *gochujang BBQ sauce 6*

Crabtree cured salmon pastrami, *soda bread, lemon dill crème fraîche 11*

### Crabtree Roasts

Duo of beef and pork 23

Topside of Trenchmore beef-served pink 21 (farmed within 2 miles of the Crabtree)

Suprême of chicken 19

Herb stuffed pork porchetta 19

Field mushroom and chestnut wellington v 18

Served with -, *roast potatoes, hispi cabbage, carrots, tenderstem, stuffing,*

*Yorkshire pudding, Crabtree gravy*

**Crabtree Sides** – cauliflower cheese v 5 roast potatoes 4 bitter leaf salad vegf 4.5

triple cooked chips vegf 5, skinny fries vegf 4 Yorkie v 2

truffle & parmesan fries 6.50 warm sourdough, *butter vgo 3.5*

### Crabtree classics

Beer battered haddock, *chunky chips, mushy peas, tartare sauce GF0 17.5*

Trenchmore Farm beefburger, *cheese, bacon jam, fries GFO 17.5*



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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 dark chocolate mousse, *roasted peanuts, malt ice cream* 8

Home-made ice-creams and sorbets (2 scoops) vgf 4

## Crabtree Cheeseboard, Brighton Blue, Sussex Charmer, Burwash Rose

*served with homemade fig chutney, homemade potato cracker, 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

**Every Monday – Saturday** – Happy Hour and Happy Tapas 4-6PM

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

**Quiz night – 1<sup>st</sup> Wednesday of every month** – Quiz food from 6pm, quizzing starts at 7.30pm

**Live music on Sunday July 7<sup>th</sup>, 14<sup>th</sup>, 21<sup>st</sup> from 6pm -8pm** – With our very own Ash

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.

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