



# THE CRABTREE

PUBLIC HOUSE • KITCHEN & GARDEN

## August Menu 2024

### Nibbles

Marinated olives *VE GF* 4.5 Jalapeno poppers, *Crabtree ranch dressing V* 5

Spicy nuts *VENGF* 3.5 Pan-roast padron peppers *VE GF* 5

**Small Plates** – Great as a starter or for sharing, choose 3 for a substantial meal

Crabtree soup, *fresh bread V GF* 8

Green Thai king prawns, *Crabtree focaccia GFO* 8

Chicken liver parfait, *fig chutney, toast GFO* 8

Pork belly bites, *gochujang BBQ sauce* 6

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

Sussex salami and smoked cheddar croquettes 6.5

Scotch egg, *curried mayonnaise* 8

Crispy garlic mushrooms, *roast garlic and chive dip V* 7

### Mains

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

Roast cod, *crispy fish cake bonbon, white wine cream sauce, chives GF* 27

Chicken schnitzel, *crispy new potatoes, Caesar dressing, house salad* 20

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

Field mushroom and truffle risotto, *parmesan, chives V* 17

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

Trenchmore cheeseburger, *confit garlic mayonnaise Crabtree bacon jam, fries GFO* 19

**Sides** – seasonal veggies *VE GF*, bitter leaves *VE GF*,

triple cooked chips *VE GF*, skinny fries *VE GF*, each 4

truffle & parmesan fries *GF* 6.50 warm sourdough, *butter V GFO* 4.5

**Please inform your server of any allergens**



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## Desserts

Almond pannacotta, *honey roast figs, toasted almonds* V 8

French apple tart, *vanilla crème-fraîche* 6

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

Chocolate nemesis, *vanilla crème-fraîche* 8

Ice-creams and sorbets (2 scoops) VEO GFO 4

## Sussex cheese plate

Brighton blue, Sussex Charmer cheddar, Burwash rose, *homemade fig chutney, potato crackers, grapes* GFO 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

**Quizzing** monthly on the first Wednesday.

**Crabtree Village Day** – every Monday -all day happy hour, discounts on food.

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

**Crabstock and Ibiza chill feat. Abi's afternoon tea – Bank Holiday**

**Monday 26<sup>th</sup> August**

**It's back! Bigger and better than ever**

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.