



THE CRABTREE

PUBLIC HOUSE • KITCHEN & GARDEN

Bar Snacks

Marinated olives ve, gf 4.5

Spicy nuts ve, gf, n 3.5

Roast padron peppers ve, gf 5

Small Plates

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

Crabtree Lunch

250G bavette steak (only served rare) ciabatta, *chimichurri, fries, house salad* 18

Grilled mackerel on sourdough, *green herb sauce, house salad* 16

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

Crôte madame, *fried egg, mustard, fries* 15

Avocado on sourdough, *chilli, poached eggs* v 13

Beer battered haddock, *triple cooked chips, mushy peas, tartare sauce* gf 18.5

Trenchmore beef burger, *cheese, confit garlic mayonnaise, Crabtree bacon jam, fries* 19

Charcuterie board (suitable to share) 15

Sussex cheese board (suitable to share), *Brighton blue, Sussex charmer, Burwash rose served with homemade fig chutney, potato and seed cracker, grapes* £15

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

Crabtree Desserts

Almond pannacotta, *honey roast peaches, 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

Please inform your server of any allergens

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.

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 26th August

It's back! Bigger and better than ever

Itinerary

12pm-6pm Crabtree BBQ – you can eat small (burgers and hotdogs) or go big by **pre-ordering** to share -Cote de Boeuf, Tomahawks, Whole Mackerel, Whole Chicken, Roast cauliflower (vegan) all with a salad selection! Contact us on events@crabtreesussex.com

Nyetimber Bar -Sussex's award-winning sparkling wine ice-cold and refreshing

Trenchmore's - Silly Moo Bar – famous Sussex Cider from Cowfold – on tap, perfect with the BBQ

DJ – K. King 1pm -5pm

Ash (yes our very own Ash)– singing 5pm -7pm

Tug of war - competition throughout the day

Face painting - for the kids throughout the day

Abbi's Cake Stand – cakes for sale (money goes to breast cancer awareness)

Crabtree Bake Off - bring your own cake win prizes – judged by Head Chef Sam and local legend Nick White

Charity Auction prizes to be won

Painting and pottery at the Crabtree Tuesday 27th August – enjoy a few drinks with friends while decorating a pre-made ceramic piece. There are lots of items from mugs- to plates and vases. They will then be fired and returned to the pub for collection. Reservations only on events@crabtreesussex.com

Cocktail masterclass Wed 28th August from 6pm

Join us for a cocktail making masterclass with our Assistant Manager Freya and Bar Specialist Ava alongside our Head Chef Sam's iconic Charcuterie boards for two.