



THE CRABTREE
PUBLIC HOUSE • KITCHEN & GARDEN

Autumn Winter Menu 2024

Nibbles

Marinated olives *vegf* 4.5 Jalapeno poppers, *Crabtree ranch dressing v* 5

Padron peppers, *vegf* 5

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

Crabtree soup, *fresh bread vegf* 8

Green Thai king prawns, *Crabtree focaccia gfo* 8

Chicken liver parfait, *caramelised onion chutney, toast gfo* 8

Crispy calamari, *lime and basil mayonnaise gf* 6

Hash browns, *truffle mayonnaise, vegf* 6

Pork belly bites, *Silly Moo cider BBQ sauce gf* 6

Hot honey chicken wings, *sesame, garlic, ginger gf* 8

Scotch egg, *curried mayonnaise* 8

Cajun sweetcorn fritters, *ranch sauce ve* 6.5

Mains

Potato gnocchi, *roast squash, sage and capers ve* 18

Roast cod, butter curry sauce, *crushed saag aloo potatoes, almond, coriander gfo* 22

Grilled pork chop, warm kale salad, smoked cheddar and truffle polenta, mustard gravy 22

Pie of the week, *pommes purée, buttered cabbage, glazed carrots, gravy* 19

225g 'Himalayan salt' dry aged beef fillet, *grilled tomato, triple cooked chips gf* 24

Chestnut mushroom and truffle risotto, *parmesan, chives vegf* 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 *vegf*, bitter leaves *vegf*, triple cooked chips *vegf*, skinny fries *vegf*, each 4, truffle & parmesan fries *gf* 6.50 warm sourdough, *butter vegfo* 4.5

Please inform your server of any allergens



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Desserts

Coffee panna cotta, *coffee liquor jelly, oat and almond crumb* vgf 8

Apple & blackberry crumble, *vanilla ice cream* v 6

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

Chocolate nemesis, *vanilla crème-fraîche* vgf 8

Fig leaf crème caramel gf 5

Ice-creams and sorbets (2 scoops) veogfo 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

Every Thursday- Gourmet Burger Night - £15 eat in or takeaway

Halloween Fancy Dress Party-Thursday 31st October from 5pm

Christmas Bookings now being taken – 2 courses £28 3 courses £35 from Monday

December 2nd to Boxing Day – closed Christmas Day. Please ask for a menu

Crabtree Village Day – every Monday -all day happy hour, discounts on food. Plus our Sussex Set menu - just £20 3 courses or £15 for 2

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

Private Dining: Book our 'Cellar Room' it can be softly lit with candles or set up for power point presentations. It seats up to 14 and is the perfect space for personal celebrations, select conference dinners, and corporate meetings. We offer two seasonal private dining menus and a Sunday Roast menu for groups. Contact GM Helen on

events@crabtreesussex.com

Driving? We have a wide range of alcohol free and low alcohol drinks – including delicious cocktails- just ask!

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-due to risk of unexpected cross contamination.

A discretionary service charge of 10% will be added to your bill.

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