

## **New Years Eve à la carte menu**

### **Small plates**

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, vgf 6*

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

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

Scotch egg, *curried mayonnaise gf 8*

Cajun sweetcorn fritters, *ranch sauce vegf 6.5*

Creamy garlic and parsley mussels, *toasted focaccia 8*

Braised beef cheek croquette, *pickled cucumbers, truffled mayonnaise gf 7*

Vegan pesto arancino, *whipped sundried tomato vegan feta vegf 7*

Fresh oyster, *jalapeno coriander dressing gf 4*

### **Main plates**

Salt aged Rib-eye steak, *roast tomato, peppercorn sauce, triple cooked chips gfo 32*

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

Trenchmore cheeseburger, *garlic mayonnaise, Crabtree bacon jam, fries gfo 19*

Grilled lemon sole, *prawn, caper lemon butter sauce, buttered new potatoes, gf 28*

Girolle mushrooms, *potato gnocchi, winter truffle, chives vegf 26*

### **Desserts**

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*

### **Sussex cheese plate**

Brighton blue, Sussex Charmer cheddar, Burwash Rose, homemade onion chutney,  
potato crackers, figs gfo 15 – great to share