



THE CRABTREE

PUBLIC HOUSE • KITCHEN & GARDEN

Winter Menu

Small plates

- Marinated olives vegf 4.5
Padron peppers, vegf 5
Grilled focaccia, *Sussex butter* 5
Jalapeno poppers, *ranch sauce* 6.5
Cajun sweetcorn fritters, *smoked paprika mayonnaise veg* 6.5
Crabtree Scotch egg, *spiced tomato chutney* 9
Crabtree buffalo chicken wings, *pickled jalapenos* 8
Crispy fried whitebait, *lime and basil mayonnaise gf* 7

Konro grilled

- Grilled hispi, *spicy chipotle butter, chimichurri v* 7
Spicy Moroccan lamb, *pickled jalapenos, mint yoghurt* 8
Seoul BBQ chicken thigh, *Korean soy & honey slaw, gochujang mayonnaise* 9
Grilled pork belly, *salsa verde and crispy pork* 9

Starters

- Soup of the day, *fresh bread, Sussex butter, vegfo* 8
Salmon pastrami, *black treacle soda bread, dill crème fraîche gfo* 12
Ham hock and black pudding terrine, *cornichons and wholegrain mustard* 9
Roast carrot and vegan feta tart, *basil and walnut pesto, dressed salad* 9 ve

Mains

- South coast fish of the day, *white wine velouté, crushed new potatoes, spinach, chives* 22
Grilled pork chop, *roast garlic and sage butter, tenderstem, parmesan and truffle fries* 22
Chicken schnitzel, *warm potato salad, spiced tomato chutney* 22
300g ribeye steak, *peppercorn sauce, house salad, roast tomato, triple cooked chips gf* 34
Beer battered haddock, *chunky chips, mushy peas, tartare sauce gf* 18.5
Potato gnocchi, *wild mushrooms, chives and parmesan vo* 18
Crabtree cheeseburger, *burger sauce, bacon jam, fries gfo* 19

Sides – seasonal veggies vegf, bitter leaves vegf, triple cooked chips vegf, skinny fries vegf, each 4, truffled parmesan fries gf 6.50 warm sourdough, butter vgfo 4.5

Please inform your server of any allergens



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Desserts

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

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

Dark chocolate mousse, cherry *compôte, hazelnuts, caramelised white chocolate*
6.5

Sussex cheese plate

Brighton blue, Sussex Charmer, Golden Cross

oat crackers, quince jelly, grapes gfo15

Enjoy with a glass of Nyetimber Cuvée Cherie, demi sec, 125ml glass 15.5 bottle 85

Quinta de la Rosa 20yr Tawny Port 75ml 6, dessert wine Errazuriz Late Harvest 7.5

Driving? We have a wide range low and no alcohol drinks – including delicious cocktails- just ask!

NEW! Fish and chips or Burger eat in or takeaway Mon -Sat, all day

Coming Up

Happy hours - Tuesday - Saturday 4pm-6pm discounts drinks

Happy tapas- Tuesday - Saturday 4pm-6pm **any 5 small plates only £20**

Crabtree Village Day – Every Monday **-all day happy hour**

6 nations showing here, BOOK NOW limited tables available

Crabtree and Nyetimber 'Food & Wine Pairing Evening' Thursday 13th March

Limited spaces £80 per person

St Patrick day 17th March Happy hour all day

Live Jazz with Pippa Alexander from 7pm Thursday 20th March

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

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.