

Autumn 2025

Nibbles

Crabtree olives *vegf* 4.50

Crabtree focaccia, basil pesto *ve* 5

Blanche bait, tartare sauce, lemon 6

Crabtree buffalo chicken wings, blue cheese dip 6

Truffle and cheddar arancini, basil mayonnaise 6

Crabtree sharer – homemade biltong, Parma ham, Sussex salami, chorizo, parfait, homemade bread, garlic and tomato chutney 20

Starters

Soup of the day, fresh bread and butter *vegfo* 9

Chicken liver parfait, walnut ketchup, chicken skin granola, toast *gfo* 9

Crabtree scotch egg, tomato and garlic chutney 10

Burrata, honey figs, balsamic onions, Parma ham and focaccia croutons 12

Citrus cured salmon, miso mayonnaise, soy, sesame and coriander dressing *gf* 12

Whipped goats cheese, pickled cucumber, apple and celery, lavosh cracker, seeds 10

Mains

Miso aubergine, Thai green curry, sesame tenderstem, spring onion and coriander *vegfo* 20

Delica pumpkin gnocchi, kale and almond pesto, crispy kale, parmesan *vgo* 21

Calves' liver, caramelised onions, crispy bacon and pomme purée *gf* 21

Braised venison and red wine pie, clotted cream mash and buttered cabbage 22

Roast cod, warm tartare sauce, BBQ broccoli salsa, pickled cucumbers, crushed potatoes 24

Crabtree classics

300g sirloin steak, peppercorn sauce, roast tomato, autumn salad, triple cooked chips *gfo* 36

Beer battered haddock, triple cooked chips, mushy peas, tartar sauce *gf* 19

Crabtree cheeseburger, smoked bacon, house burger sauce, onion jam, fries 20

Sides

Buttered tenderstem 4.5 Autumn salad 4.5

Fries 4.5, Triple cooked chips 4.5, Truffle and parmesan fries 6

Desserts

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

Stem ginger and vanilla rice pudding, Morello cherry jam, toasted almonds *v* 8

Crabtree chocolate bar, peanuts, homemade marmalade ice cream *v* 9

pear and apple cinnamon crumble, rum and raisin ice cream 8

Sussex cheese plate

Brighton Blue, Sussex Charmer, Golden Cross, seeded potato crackers, grapes *gf* 15

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

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

Coming up - check our Instagram grid for details #crabtreesussex

Christmas menu now available- book now to avoid disappointment

Crabtree Village Day – Every Monday -all day happy hour

Gourmet Burgers – every Thursday, £15 from 6pm

Happy hours - Tuesday - Saturday 4pm-6pm – Sunday 5pm-7pm discounted drinks

Happy tapas- Tuesday - Saturday 4pm-6pm any 4 nibbles & small plates only £20

Crabtree Vouchers available to buy now – perfect present for the ‘foodie’ in your life!

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 our General Manager, Helen on events@crabtreesussex.com

‘What is a village without its pub?’ – ‘Just a collection of houses’ -Simon Hope June 2025

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, as we **cannot** guarantee that any food item is completely contaminant free. A 10% discretionary service will be added to your bill.

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To make a reservation or visit our website please scan QR code below