

---

# THE CRABTREE

---

## BAR SNACKS

---

- Warm sourdough, butter (v) 4.00
- Gordal olives (vg) 4.50
- Sausage roll, HP sauce 5.00
- Scotch egg, mustard mayonnaise 5.00
- Pork pie, balsamic cipollini onions 5.50
- Brown crab rarebit 7.00

## SHARING

---

- Baked Camembert, filo crust, smoked garlic, black truffle honey, almonds, toasted sourdough (v) 16.00
- Crispy fried tofu, red pepper hummus, harissa aubergine, radish, Padrón peppers, toasted sourdough (vg) 14.50

## STARTERS

---

- Chicken liver parfait, apricots, ginger, hazelnuts 8.50
- Black pepper baby squid, fried whitebait, Niçoise salad, lemon dressing 8.50
- Tempura soft shell crab, crushed avocado, kimchi, sesame dressing 9.50
- French onion soup, Gruyère crouton (v) 7.00
- Cheddar & leek tart, whipped mustard cream (v) 7.00
- Chestnut mushrooms, thyme-roasted garlic, toasted sourdough 7.50
- Tallegio arancini, black garlic mayonnaise (v) 7.00

## LUNCH

---

*Available Monday to Saturday, 12pm to 5pm*

- Roast chicken club sandwich, streaky bacon, tomato, fried egg, skin-on fries 10.00
- Sirloin steak sandwich, onion rings, watercress, skin-on fries 12.50
- Crab omelette Arnold Bennett, rocket, shallot & Parmesan salad 14.00
- Crushed avocado, poached eggs, toasted sourdough (v) 9.00

## MAINS

---

- Flat-iron chicken, smoked bacon & chive butter, new potato, rocket, radish & pea salad 16.00
- Charter pie, chicken, ham hock, mushroom & tarragon, clotted cream mashed potatoes, charred hispi cabbage, devilled gravy 16.50
- Short rib & flank burger, smoked Applewood Cheddar, burnt onions, bone marrow crumb, gherkins, skin-on fries 16.00
- Venison ragù, pasta reginette, red wine, Parmesan 16.50
- Rib-eye steak, brisket-stuffed mushroom, onion rings 28.00
- Choose smoked bacon & chive butter or black treacle butter*
- Fish and chips, cider-battered sole fillet, triple-cooked dripping chips, pease pudding, tartare sauce, gherkin ketchup 16.50
- Pan-fried sea bass fillet, new potatoes, chorizo, samphire, lemon dressing 17.50
- Whole grilled sole, brown shrimp, tomato, samphire, capers, dill butter 22.00
- Vegan burger, cheese, tomato relish, turmeric bun, skin-on fries (vg) 15.50
- Butternut squash & sage agnolotti, roast chestnuts, caramelised Roscoff onions, shallot vinaigrette (v) 14.00
- Chirashi bowl, Japanese rice, cucumber, daikon, soya beans, mango, pickled ginger, crispy noodles, sesame dressing (vg) 14.50
- Add prawns 3.50 | Add chicken 3.00*

## SIDES

---

- |  |   |
|--|---|
| New potatoes, bacon, samphire, broad beans 5.00        | Triple-cooked dripping chips 5.00             |
| Glazed clotted cream mashed potatoes (v) 4.50          | Tenderstem@ broccoli, chilli, lemon (vg) 5.00 |
| Skin-on fries (vg) 4.50   Sweet potato fries (vg) 5.00 | Spiced Padrón peppers (vg) 5.00               |

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members.  
Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.