

# THE CRABTREE

PUB, DINING & GARDEN

## Sample Evening Menu

### Starters

Roast pumpkin & chervil soup, garlic crostini, crème fraîche	6.00
Salt beef croquettes, herb salad, piccalilli	6.75
Endive, pear, Roquefort and walnut salad	6.50/11.50
Coriander & lemon cured salmon, frisée salad, cashew nut & cucumber pickle	7.00
Ragstone goats cheese and caramelized onion tart, tomato relish	7.00
Home tea smoked mackerel & pickled beetroot, & horseradish cream	7.50
A little pot of Gloucester Old Spot, ham hock terrine, crackling, GK ale jelly, toast	8.50
Chicken liver parfait, chilli jam, toasted sourdough	7.50

### Mains

Grilled sea bass, wilted spinach, new potatoes, roasted salsify & watercress pesto	16.25
Roast West Devon lamb rump, rosemary, spring onion mash, thyme jus	16.50
Baked fillet of cod with parsley lentil, petit pois a la Francaise	15.00
Game suet pudding with oyster, mashed potato, Savoy cabbage and beef jus?	16.00
Cornish Fish Stew (tiger prawns, salmon, gurnard, squid & mussels) new potato & saffron (one or two)	14.75/28.00
Pot roast poussin, spinach and new potato, mushroom and tarragon cream	14.00
Fricasse of baby vegetables with salsify and spinach, pecorino and sage butter	12.75
Honey parsnip & leek crumble, spiced roast cauliflower	12.50
35 days Air dried rib of Longhorn beef for two, wilted spinach, Béarnaise sauce, watercress, hand cut chips	45.00
Chargrilled 28 day aged Angus rib eye steak, hand cut chips, béarnaise	18.50

*Sides: Hand cut chips, new potatoes, curly kale, mixed leaf salad, French beans* 3.50

### Desserts

Fig & almond tart, vanilla ice cream	6.50
Rum crème brûlée, baked banana & raisins	6.00
Baked white chocolate cheesecake	6.00
Apple tarte tatin for two, caramel sauce, vanilla ice cream	10.00
A selection of ice creams & sorbets	5.00
British cheeseboard, apple & balsamic chutney, crackers	8.50

*All of our meat is traceable from farm to fork. Our fish is sourced from sustainable stocks*

*Please advise us of any food allergies and we will do our best to accommodate them.  
A discretionary 12.5% service charge will be added to your bill (in table served areas only)*