

# THE CRABTREE

PUB, DINING & GARDEN

## Sample Sunday Menu Served until 9pm

### Starters

Cream of Jerusalem artichoke soup, rosemary crouton	6.00
Chicken liver parfait, homemade chilli jam, toasted sourdough	7.50
Artichoke & soft herb salad, roasted red pepper, grilled chilli, lime & fresh coriander dressing	6.50
Grilled boneless marinated quail, chrizo & shallots, wild rocket	7.75
Ham hock terrine, apple & tomato chutney, toast	7.00
Prawns in chilli & garlic oil, sourdough bread	8.00
Shetland rope grown moules marinieres	7.00

### Main Dishes

Pan fried monkfish wrapped in Parma ham, fresh herb risotto, red wine glaze	18.50
Beer battered fish & chips, mushy peas, tartare sauce	12.50
Smoked salmon & leek fishcake, wilted spinach, poached egg, dill veloute	13.50
Stuffed red peppers, feta, pine nuts & couscous, spiced tomato dressing	12.50
Wild mushroom, white wine & cream sauce parpadelle, wild rocket, shaved parmesan	13.00

### Roasts

Kilravock pork belly, crackling	14.50
Scotch beef sirloin, Yorkshire pudding	15.50
Lemon & thyme Suffolk chicken breast, chipolata & stuffing	14.25
<i>Roasts served with all the trimmings, roast potatoes, seasonal vegetables &amp; red wine gravy</i>	

### Puddings

Sticky toffee pudding, vanilla ice cream	6.00
Warm chocolate brownie, hazelnut ice-cream	6.00
Apple crumble, custard	6.00
Lemon tart, crème fraiche, raspberry coulis	6.00
Selection of ice creams and sorbets	5.00

British & Irish cheeseboard, apple & balsamic chutney, crackers	7.50
<i>Includes: Stinking Bishop, Hereford Hop, Dunsyre Blue, Cumberland Smoked</i>	

*Throughout November & December we will be adding an optional £1 to every food bill for the Street Smart Homeless Charity – please ask for details*

*All our meat can be traced from farm to fork.*

*All our fish is from sustainable sources.*

*Please advise us of any food allergies & 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)*