



THE CRABTREE
THAMES DINING ROOM
& ORCHARD GARDEN

The Crabtree
Private Dining Set Menu
£27.50 per person

{ To start }

Grilled pear & goats cheese salad, walnut, hazelnut dressing

Cured salmon, beetroot, sweet mustard dressing

Slow cooked Hampshire pig cheeks, onion puree, n'duja

{ Mains }

Cod loin, new potatoes, sprouting broccoli, lemon caper butter

Wild mushroom pappardelle, cream sauce, truffle oil, parmesan

Rosemary & garlic marinated lamb, greek salad, onion seeds, halloumi, mustard dressing

{ Desserts }

Chocolate & cardamom tart, Raspberry ripple ice cream

Crème brulee, amaretto biscuits

Sticky Toffee Pudding, dulce de leche ice cream and butterscotch sauce

As our kitchen uses fresh ingredients at all times, we can't guarantee that our dishes are 'free from' any allergens.
For more information please ask your server. All prices include V.A.T at current rate.

A discretionary service charge of 12.5% is added to all private dining bills