The Cricketer's Festive Sunday Menu

Starters:

Crispy Chicken Goujons, Garlic & Chive Aioli, Baby Leaf Salad, Herb Oil (gluten, egg, mustard, sulphites)

Salt and Pepper Cauliflower "Wings", Ranch Dressing (Vegan) (Gluten, Soya, Sulphites, Nuts)

Chicken Liver Parfait, Parsley Butter, House Chutney, Toasted Ciabatta (gluten, egg, milk, sulphites)

Moroccan Hummus, Crispy Chickpeas, Ciabatta Croutes (Vegan) (gluten, sulphites)

Roasted Tomato & Red Pepper Soup, Warm Ciabatta (Vegan) (Gluten, Sulphites)

Chestnut & Wild Mushroom Pate, Toasted Sourdough, Port & Red Onion Chutney, Pickled Mushroom's, Micro Herbs

Gambas Pil Pil, Chilli Garlic King Prawns, Charred Lagom Sourdough, Dressed Baby Leaf (crustaceans, mustard, milk, sulphites, gluten, lupin) (£3 supplement)

Tempura Haddock Taco, Pineapple Pico De Gallo, Spiced Aioli, Micro Salad (fish, gluten, sulphites, egg, mustard)

Crispy Calamari, Sriracha Aioli, Local Leaf Salad (gluten, sulphites, mustard, milk, mollusc)

Mains

Sirloin of Beef, Roast Potatoes, Honey Roasted Root Veg, Carrot and Swede Mash, Buttered Greens, Pan Gravy, Yorkshire Pudding (Sulphites Eggs, Milk, Gluten)

Clarkson's Turkey Breast, Sage, Onion and Cranberry Stuffing, Pig in Blanket, Goose Fat Potatoes, Carrot and Swede Mash, Sprouts and Pancetta (gluten, sulphites, soya, milk)

Cricketers Squash & Pistachio Nut Roast, Sauteed Sprouts with Toasted Almonds, Roasted Root Veg, Roast Potatoes, Greens, Vegan Gravy (Vegan) (Sulphites Nuts)

Additional Roast Sides: Cauliflower Cheese £4 Braised Red Cabbage £4

Butcher Farrell's 6oz Rump Steak, Roasted Tomato, Mushroom, Onion Rings, Twice Cooked Chips (Add a Diane, Blue Cheese or Peppercorn Sauce for £2.50) (Mustard, Gluten, Milk, Sulphites)

Upgrade to an 8 oz Ribeye £6 Supplement

Pan Roasted Chicken Supreme, Glazed Parnsip, Confit Garlic Creamed Potato, Buttered Green Beans, Carrot Puree, Tarragon Cream Sauce, Baby herbs (suplhites, milk)

Cricketers Cheeseburger, 8oz Burger, Caramelised Onions, Lettuce, Comte Cheese, Sesame Brioche Bun, Cricketer's Burger Sauce, House Salad, Skin on Fries (Gluten, Sulphites, Mustard, Eggs, Milk, sesame)

Clarkson's 8oz Gammon, Roasted Pineapple & Tomato, Fried Hen's Egg, Buttered Greens, Hand Cut Chips (eggs/milk)

2 COURSE £28 3 COURSE £34

Chicken Katsu Curry, Panko Breaded Chicken, Sauteed Soy Greens, Jasmine Rice (sulphites, soya, gluten, egg)

Caesar Salad, Cos Lettuce, Anchovies, Garlic Croutes, Caesar Dressing, Pancetta – Add Chicken or Prawns (Milk, Gluten, Sulphites, Fish, Mustard, Egg)

Roasted Aubergine Katsu Curry, Panko Breaded Aubergine, Sauteed Soy Greens, Jasmine Rice - **VEGAN** (gluten / sulphites / soya)

Beer Battered Haddock and Twice Cooked Chips, Mushy Peas, Tartar Sauce (fish, gluten, sulphite)

Pan Roasted Cod Loin, Spicd Parmentier Potatoes, Roasted Parnsip & Nutmeg Puree, Honey Glazed Heritage Carrots, Tempura King Prawn, Champagne and Tarragon Cream Sauce, Microgreens (fish, molluscs, crustaceans, milk)

Spiced Lentil and Sweet Potato "Cottage" Pie, Braised Red Cabbage, Crusty Bread (**VEGAN**) (gluten, sulphites, soya)

<u>Sweets</u>

Duo of Dowson's Ice Cream, choice of

Strawberry, Chocolate, Vanilla, Mint Choc Chip, Salted Caramel, White Chocolate (milk / gluten)

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice cream (gluten, milk, eggs, sulphites)

Double Chocolate Brownie, Berries, White Chocolate Ice Cream (gluten/eggs/milk)

Banana and Chocolate Bread, Caramelised Nut, Banana Puree, Vegan Vanilla Ice Cream (vegan) (gluten/sulphites/lupin)

Poached Spiced Pear & Berry Meringue, Chantilly Cream, Berry Sorbet (GF) (Eggs, Sulphites, Milk)

Cointreau Crème Brulee, Homemade Clementine Marmalade, Almond Shortbread (gluten, egg, nuts, milk)