



# The CRICKETERS

## GRADUATION WEEK CELEBRATION MENU



*\*Celebratory Free Spritz for All Graduates on Arrival\**



### STARTERS

- Crispy Baby Squid;** Dressed Baby Leaf, Siracha Aioli  
*(sulphites/mollusc/gluten/milk/mustard)*
- Sticky Pork Ribs;** Caramelised Onions & Peppers, Rib Glaze, Micro Leaf Salad GF\*  
*(soya/sesame/mustard/sulphites)*
- Whipped Cannellini Bean 'Hummus';** Crispy Garlic, Chimichurri, Crusty Bread – **VEGAN** GF\*  
*(gluten/sulphites)*
- King Prawn Pil Pil;** Chilli & Garlic Oil, Coriander, Baby Herbs, Warm Ciabatta – £2 SUPPLEMENT  
*(crustacean/gluten/egg/sulphites)*
- Potato Rosti;** Wild Mushroom, Tarragon, Garlic Aioli, Herb Oil – **VEGAN** GF\* *(sulphites)*
- Roasted Red Pepper & Tomato Soup;** Crusty Bloomer Bread (V) GF\* *(gluten/milk)*
- Chicken Liver Parfait;** House Chutney, Ciabatta Croutes, Dressed Leaf Salad GF\*  
*(gluten/mustard/sulphites/egg)*

### MAINS

- Half Roast Piri Piri Chicken;** Chilli Sauce, Dressed Leaf Salad, Spiced Skin on Fries GF\*  
*(sulphites/milk)*
- Sweet Potato Katsu Curry;** Panko Breaded Sweet Potato, Katsu Sauce, Soy Sautéed Pak Choi & Green Beans, Jasmine Rice – **VEGAN** GF\*  
*(soya/sulphites/gluten)*
- Surf n' Turf;** 28 Day Matured 6oz Rump Steak, Sautéed Garlic King Prawns, Sun Blushed Tomato Rocket Salad, Truffle & Parmesan Fries – £5 SUPPLEMENT – ADD A PEPPER/DIANE/BLUE CHEESE SAUCE FOR £2.50 GF\*  
*(sulphites/gluten/milk)*
- Braised Belly Pork;** Barley & Cider Risotto, Black Pudding, Carrot, Mustard & Cider Cream Sauce *(sulphites/milk/gluten/mustard)*
- Pan Roasted Salmon & Queen Scallops;** Garlic Cream Puree, Sautéed Green Beans, Cauliflower, Baby Herbs – £5 SUPPLEMENT GF\*  
*(milk/sulphites/fish/crustaceans)*
- Beer Battered Haddock Fillet;** Twice Cooked Chips, Mushy Peas, Tartar Sauce GF\*  
*(fish/gluten/sulphites/mustard/egg)*
- Cricketer's Cheeseburger;** Steak Mince Pattie, Brioche Bun, Lettuce, Caramelised Onions, Comte Cheese, House Sauce, Skin on Fries, Dressed Leaf Salad GF\*  
*(gluten/egg/milk/mustard)*
- King Prawn Linguine Arrabiata;** Pan Roasted King Prawns, Linguine, Fire Roasted Tomato & Chilli Sauce, Garlic Bread with Chilli Honey  
*(crustaceans/eggs/sulphites/gluten/milk)*
- Buddha Bowl;** Salt & Pepper Tofu, Avocado, Giant Cous Cous, Grains, Seeds, Red Cabbage, Pickled Vegetables, Crispy Onions, Spiced Aioli – **VEGAN**  
*(sesame/sulphites/gluten/soya)*
- King Prawn or Pan Roasted Chicken Caesar Salad;** Cos Lettuce, Anchovies, Parmesan, Crispy Pancetta, Caesar Dressing GF\*  
*(fish/sulphites/mustard/egg/milk/crustaceans)*

### DESSERTS

- Double Chocolate Brownie;** Berry Coulis, White Chocolate Ice Cream  
*(gluten/eggs/milk)*
- Sticky Toffee Pudding;** Salted Caramel Sauce, Vanilla Ice Cream  
*(gluten/eggs/milk/sulphites)*
- Apple & Blackcurrant Crumble Slice;** Macerated Berries, Vegan Vanilla Ice Cream  
*(gluten/soya)*
- Tangy Lemon Posset;** Meringue Crumb, Raspberry Powder GF\* *(milk/egg)*
- 2 Scoops of Mrs Dowson's Ice Cream;** Choose from Vanilla, Chocolate, White Chocolate, Strawberry or Salted Caramel GF\* *(milk/gluten)*
- Mrs Dowsons Summer Berry Sorbet;** Summer Berries, Coulis **VEGAN** GF\*

2 COURSES £29

| 3 COURSES £36