



The
CRICKETERS
GROUP SET MENU

Recommended for parties of 12 or more

STARTERS

- Gambas Pil Pil**, Sautéed King Prawns, Garlic & Chilli Butter,
Baby Leaf Salad & Lagom Sourdough (*gluten, sulphites, crustacean, lupin, mustard, milk*)
- Scottish Smoked Salmon**, Dill Crème Fraiche, Crispy Capers, Rocket Salad, Lemon Oil,
Local Brown Bread (fish, gluten, sulphites, egg)
- Bang Bang Cauliflower "Wings"**, Spring Onion & Chilli, Vegan Ranch Dressing
(mustard, gluten, sulphites)
- Whipped Cannellini Bean Hummus**, Crispy Garlic, Chimichurri, Ciabatta Croutes (VEGAN)
(gluten, sulphites)
- Wild Mushroom & Potato Rösti**, Tarragon, Garlic Aioli, Herb Oil (VEGAN)
(sesame, gluten, sulphites)
- Soup of the Day** (V) (allergens available on request)
- Bangkok Street Chicken**, Asian Vegetables Salad, Lemongrass, Chilli, Thai Dressing
(sulphites, gluten, soya, sulphites)

MAINS

- Pan Roasted Chicken Supreme**, Truffle and Parmesan Polenta, Sauteed Leeks, Glazed Carrot,
White Wine Cream Sauce, Herb Oil, Baby Herbs (*sulphites, milk, gluten*)
- Beer Battered Haddock**, Twice Cooked Chips, Mushy Peas, Tartar Sauce, Lemon
(fish, gluten, sulphites, egg)
- Cricketer's Cheeseburger**, 8oz Burger, Lettuce, Caramelised Onions, Comte Cheees,
House Burger Sauce, Brioche Bun, Skin on Fries, Local Leaf Salad (*milk, sulphites, gluten, egg*)
- Butcher Farrell's 28 Day Matured 8oz Rump Steak**, Roasted Tomato,
Garlic & Mushroom, Onion Rings, Twice Cooked Chips (Add a Diane,
Blue Cheese or Peppercorn Sauce for £2.50) (*milk, gluten, sulphites*)
- Upgrade to an 8oz Ribeye for a £6 supplement**
- Pan Roasted Scottish Salmon Fillet**, Herb Buttered Local Baby Potatoes,
Samphire & Spinach, Caper & Salmon Roe, White Wine Cream Sauce
(fish, milk, sulphites, egg) (or (supplement))
- Braised Featherblade of Beef**, Creamed Potato, Buttered Local Greens,
Baby Onion and Pancetta Gravy (gluten, sulphites, milk)
- Chicken Katsu Curry**, Panko Breaded Chicken Breast, Sautéed Soy Greens, Jasmine Rice
(gluten, sulphites, soya)
- Roasted Sweet Potato Katsu Curry**, Panko Breaded Sweet Potato,
Sautéed Soy Greens, Jasmine Rice (gluten, sulphites, soya) (VEGAN)
- Chicken or King Prawn Caesar Salad**, Gem Lettuce, Caesar Dressing, Crispy Pancetta,
Parmesan, Croutons, Anchovies (fish, crustaceans, gluten, sulphites, egg)
(Add Chicken or King Prawns for £4 Supplement)
- Buddha Bowl**, Giant Cous Cous, Grains & Seeds, Red Cabbage, Pickled Vegetables,
Crispy Onions, Spiced Aioli (VEGAN) (sesame, gluten, mustard, soya, sulphites)

SWEETS

- Sticky Toffee Pudding**, Toffee Sauce, Vanilla Ice Cream (*gluten, milk, eggs, sulphites*)
- Duo of Down's Ice Cream**, Fresh Berries, Wafer (*soya, milk*)
- Double Chocolate Brownie**, Chocolate Sauce, Vanilla Ice Cream (*gluten, milk, egg, sulphites*)
- Apple & Blackcurrant Crumble Slice**, Macerated Berries, Vegan Vanilla Ice Cream
(gluten, sulphites, lupin, soya) (VEGAN)
- Tangy Lemon Posset**, Meringue Crumb, Raspberry Powder (milk, eggs, sulphites)

2 COURSE £26 | 3 COURSE £32