

FATHER'S DAY AT THE CRICKETERS

Starters

Crispy Baby Squid; Dressed Baby Leaf, Sriracha 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, Charred Sourdough – 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

Pot Roast Feather Blade of Beef, or Roast Chicken Breast, Goose Fat Roast Potatoes, Honey Roast Root Carrot & Parsnip, Carrot and Swede Mash, Yorkshire Pudding, Buttered Greens, Rich Pan Gravy GF*

(Sulphites, Gluten, Eggs, Milk)

Cricketers Nut Roast, Roast Potatoes, Maple Glazed Roast Carrot & Parsnip, Vegetable Gravy - VEGAN GF*

(Sulphites, nuts, peanuts)

Roast Dry Aged Beef Sirloin, Yorkshire Pudding, Goose Fat Roast Potatoes, Honey Roasted Carrot & Parsnips, Cauliflower Cheese, Braised Red Cabbage, Rich Pan Gravy £4 supplement

(gluten/sulphites/milk) GF*

Sweet Potato Katsu Curry; Panko Breaded Sweet Potato, Katsu Sauce, Soy Sauteed Pak Choi & Green Beans, Jasmine Rice - VEGAN GF*

(soya/sulphites/gluten)

Surf n' Turf; 28 Day Matured 6oz Rump Steak, Sauteed 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)

Pan Roasted Salmon & Queen Scallops; Garlic Cream Puree, Sauteed Green Beans, Cauliflower, Baby Herbs - £5 SUPPLEMENT GF*

(milk/sulphites/fish/crustaceans) -



Clarkson's 8oz Gammon Steak, Twice Cooked Chips, Roasted Tomato, Roasted Pineapple, Fried Egg, Buttered Greens GF*

(sulphites, milk, egg)

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*

1 course £20 - 2 Courses £26 – 3 Courses £32

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen. Please advise your server of any allergens prior to ordering

GF* identifies dishes that are either gluten free or can be adapted to be made gluten free. Ask staff for details

