The Cricketers Sunday Group Menu

Starters:

Tempura Bury Black Pudding, Wholegrain Mustard Aioli, Local Leaf Salad

Bang Bang Cauliflower "Wings", Ranch Dressing **(vegan)** (Gluten, Soya, Sulphites, Nuts)

Soup of the Day, Bloomer Bread **(V)** (Gluten, Milk, Sulphites)

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

Clarkson's Butcher's Chipolatas, Honey, Sesame & Chives (gluten, sulphites, sesame, mustard)

Wild Mushroom & Potato Rosti, Tarragon, Garlic Aioli, Herb Oil **(Vegan)**
(fish, gluten, milk, sulphites)

Roasted Butternut Squash Hummus, Crispy Chickpeas, Herb Oil, Lagom Sourdough **(Vegan)** (gluten, sulphites)

Mains

Pot Roast Feather Blade of Beef or Roast Chicken Breast, Goose Fat Roast Potatoes, Honey Roasted Root Veg, Carrot and Swede Mash, Buttered Greens, Pan Gravy, Yorkshire Pudding (Sulphites, Eggs, Milk, Gluten)

Roasted Dry Aged Sirloin Beef, Yorkshire Pudding, Goose Fat Roast Potatoes, Honey Roasted Carrots and Parsnips, Cauliflower Cheese, Braised Red Cabbage, Rich Pan Gravy (Sulphites, Gluten, Milk, Egg)
£5 supplement

Nut Roast, Roast Potatoes, Roasted Root Veg, Greens, Vegan Gravy (Vegan) (Sulphites, Nuts)

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

Cricketers Cheeseburger, 8oz Burger, Caramelised Onions, Lettuce, Comte Cheese, Sesame Brioche Bun, Cricketer's Burger Sauce, House Salad, Beer Battered Onion Rings, Skin on Fries (***Add Bacon or Black Pudding for £1 each***) (Gluten, Sulphites, Mustard, Eggs, Milk, sesame)

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

Katsu Curry, Panko Breaded Chicken or Sweet Potato (VEGAN), Soy Sauteed Soy Greens & Pak Choi , Jasmine Rice (sulphites/soya/gluten)

1 COURSE £20 2 COURSE £26 3 COURSE £32

Buddha Bowl; Giant Cous Cous, Red Cabbage, Avocado, Pickled Vegetables, Seeds & Grains, Crispy Onions, Crispy Chickpeas, Sriracha Aioli (vegan) (mustard, sulphites, soya, sesame, gluten)

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

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

Pan Roasted Scottish Salmon Fillet, Herb Buttered Local Potatoes, Samphire, Spinach, Caper & Salmon Roe, Chardonanay Cream Sauce White Wine & Chive Cream Sauce (fish, milk, sulphites) £3 supplement

Sweets

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)

Blackberry Crumble Slice, Macerated Berries, Vegan Vanilla Ice Cream (vegan) (gluten/sulphites/lupin, nuts)

Tangy Lemon Posset, Meringue Crumb, Raspberry Powder (GF) (Eggs, Sulphites, Milk)

1 COURSE £20 2 COURSE £25 3 COURSE £31