

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)

Scottish Smoked Salmon, Dill Crème Fraiche, Crispy Capers, Rocket Salad, Lemon Oil, Warm Lagom Sourdough (fish, gluten, milk, sulphites)

Whipped Cannellini Beans & Garlic, Toasted Sourdough, Chimichurri, Herb Oil, Chilli Oil (**vegan**) (gluten, sulphites)

Mains

Pot Roast Feather Blade of Beef or Roast Chicken Breast or Pressed Lamb Belly, 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 Nuts) **£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 Aubergine (**VEGAN**), Soy Sauteed Soy Greens & Pak Choi, Jasmine Rice (sulphites/soya/gluten)

1 COURSE £20

2 COURSE £25

3 COURSE £31

Buddha Bowl; Giant Cous Cous, Red Cabbage, Avocado, Pickled Vegetables, Seeds & Grains, Crispy Onions, Crispy Chickpeas, Sriracha Aioli (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

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3 COURSE £31