

## The Cricketers Sunday Set Menu

### Starters:

**Crispy Chicken Goujons**, Sriracha Aioli, Dressed Leaf (gluten, egg, mustard, sulphites)

**Salt and Pepper Cauliflower “Wings”**, Ranch Dressing (Vegan) (Gluten, Soya, Sulphites, Nuts)

**Moroccan Hummus**, Crispy Chickpeas, Ciabatta Croutes (VEGAN) (gluten, sulphites)

**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) **(£2 supplement)**

**Crispy Calamari**, Dressed Baby Leaf, Siracha Aioli (gluten, sulphites, molluscs, milk, mustard)

**Black Pudding Fritters**, Mustard and Chive Aioli, Dressed Leaf (egg, gluten, mustard, 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, Buttered Greens, Cauliflower Cheese, Braised Red Cabbage, Rich Pan Gravy (Sulphites Nuts)  
**£6 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**

**Pan Roasted Chicken Supreme**, Glazed Parsnip, Confit Garlic Creamed Potatoes, Buttered Green Beans, Carrot Puree, Tarragon Cream Sauce, Baby Herbs (sulphites/ milk)

**Cricketers Cheeseburger**, 8oz Burger, Caramelised Onions, Lettuce, Comte Cheese, Sesame Brioche Bun, Cricketer's Burger Sauce, House Salad, 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**, Chicken or **Aubergine (VEGAN)**, Sautéed Soy Greens, Jasmine Rice (sulphites/soya/egg/gluten)

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

**Lamb Hotpot Pie**, Shortcrust Pastry, Sticky Red Cabbage, Mash, Gravy (gluten, sulphites, soya, milk, egg)

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

**Spiced Lentil and Sweet Potato “Cottage” Pie**, Braised Red Cabbage, Crusty Bread (VEGAN) (gluten, sulphites, soya)

**1 COURSE £19**

**2 COURSE £25**

**3 COURSE £31**

**Roasted Cod Loin**, Crispy Garlic Potatoes, Buttered Greens, White Wine Sauce (fish, crustaceans, 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)

**Banana and Chocolate Bread**, Caramelised Nut, Banana Puree, Vegan Vanilla Ice Cream (vegan)  
(gluten/sulphites/lupin)

**Poached Spiced Pear & Berry Meringue**, Chantilly Cream, Berry Sorbet (GF) (Eggs, Sulphites, Milk)

**White Chocolate Crème Brûlée**, Berries, Shortbread (milk, sulphites, egg, gluten, nuts)

**1 COURSE £19**

**2 COURSE £25**

**3 COURSE £31**