

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**), Sauteed 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 Brulee, Berries, Shortbread (milk, sulphites, egg, gluten, nuts)

1 COURSE £19

2 COURSE £25

3 COURSE £31