

GROUP TDH MENU

recommended for parties of 12 or more

Starters

Soup of the Day (V) (Gluten, Milk, Sulphites)

Crispy Chicken Goujons, Sriracha Aioli, Dressed Local Leaf Salad (gluten, milk, sulphites, mustard)

Lightly Battered Haddock Goujons, Tartar Sauce, Dressed Leaf, Crispy Capers (gluten/fish/egg/milk/Sulphites)

Gambas Pil Pil, Chilli, Garlic, King Prawns, Crusty Bread, Dressed Leaf Salad - £3 SUPPLEMENT
(Gluten, Crustacean, Egg, Sulphites, Mustard)

Clarkson's Butcher's Chipolatas, Honey & Sesame Glaze, Chives

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

Salt and Pepper Cauliflower "Wings", Ranch Dressing, (VEGAN)
(Gluten, Soya, Mustard, Sulphites, Nuts)

Garlic Mushrooms; Sauteed Mushroom, Garlic & White Wine Cream Sauce, Rocket & Truffle Oil Salad, Garlic Croute (V)
(gluten, sulphites, milk)

Mains

Pan Roasted Chicken Supreme, Confit Garlic Creamed Potatoes, Buttered Greens, Roasted Carrot, Mushroom and Tarragon Cream Sauce (milk)

Battered Haddock, Chunky Chips, Mushy Peas, Tartar Sauce, Lemon (Fish, Gluten, Eggs, Mustard, Sulphites)

Cricketer's Cheeseburger, 8oz Burger, Lettuce, Caramelised Onions, Comte Cheese, House Burger Sauce Brioche Bun, Skin on Fries, Local Leaf Salad (Gluten, Sulphites, Mustard, Eggs, Milk)

Butcher Farrell's 28 Day Matured 6oz Rump Steak, Roasted Tomato, Garlic & Thyme Mushrooms, Onion Rings, Twice Cooked Chips (Add a Diane, Blue Cheese or Peppercorn Sauce for £2.50) or Upgrade to 8oz Ribeye for a £6 SUPPLEMENT
(Mustard, Gluten, Milk, Sulphites)

Baked Haddock Fillet; Olive Oil Baked Haddock Fillet, Roasted Squash Parmentier, Buttered Greens, Mussels, White Wine & Chive Cream Sauce (gluten, fish, milk, molluscs)

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

Thai Green Curry, Roasted Squash and Aubergine, Chilli, Ginger, Lemongrass, Coriander, Coconut Broth, Jasmine Rice (sulphites) (VEGAN)– Add Chicken or Prawns for £4

Cricketers Braised Beef Shin Lasagne, Vodka Sauce, Garlic Bread, House Salad (egg, gluten, sulphites, milk)

Chicken Caesar Salad, Pan Roasted Chicken, Cos Lettuce, Pancetta, Parmesan, Sourdough Croutes, Anchovies
(fish, eggs, gluten, milk, sulphites)

Lamb Hot Pot; Braised Lamb, Root Vegetables, Shortcrust Pastry Lid, Braised Red Cabbage, Crusty Bread (Gluten, Sulphites, Egg, Milk)

1 COURSE £19

2 COURSE £25

3 COURSE £31

Sweets

Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla
(eggs/gluten/milk/sulphites)

Duo of Dowson's Ice Cream, choice of

Strawberry, Chocolate, Vanilla, Pear Drop, Salted Caramel, White Chocolate (milk / gluten)

Double Chocolate Brownie, Winter 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 Pear & Berry Meringue, Chantilly Cream, Berry Sorbet (GF) (Eggs, Sulphites, Milk)

1 COURSE £19

2 COURSE £25

3 COURSE £31