



Mother's Day

STARTERS

Sauteed King Prawns and Warm Smoked Salmon, Bloody Mary Sauce, Happy Pecan Sourdough

Chicken Liver and Brandy Parfait, House Chutney, Parsley Butter, Ciabatta Croutes

Parsnip and Apple Cider Soup, Warm Bloomer Bread (v)

Asian Spiced Crispy Chicken Thighs, Vermacelli Noodle Salad

Bombay Spiced and Roasted Cauliflower Cucumber Ribbons and Ginger, Soya Yoghurt Raita (vegan)

MAINS

Cricketers Roast; Choose from Beef or Crispy Belly Pork, served with Goose Fat Roast Potatoes, Honey Roast Carrots and Parsnip, Yorkshire Pudding, Carrot and Swede, Creamed Leeks, Rich Pan Gravy

Cricketers Nut Roast, served with Roast Potatoes, Roast Carrot and Parsnip, Greens, Vegetable Gravy (vegan)

Pan Roasted Goosnargh Chicken Breast, Basil Creamed Potatoes, Buttered Greens, Roasted Tomato and Chorizo Sauce, Crispy Basil

28 Day Matured 8oz Rib Eye Steak, Roasted Vine Tomatoes, sautéed Mushrooms, Dauphinoise Potatoes, Beef Marrow Jus (Or pepper Sauce), Crispy Shallots (£6 supplement)

Oven Baked Cod Fillet, Pancetta & Caramelised Shallot Cream Sauce, Fresh Mussels, Parsley and Potato Croquettes, Wilted Greens

DESSERTS

Orange Creme Brûlée, Orange Curd, Caramel Shard, Citrus Shortbread

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Double Chocolate Tart, Honeycomb, Chocolate Mousse, Chantilly Cream

2 COURSE £22

3 COURSE £26

Our regular children's menu and additional vegan options are available upon request

