Cricketers Set Menu

Light Lunch £11 (AVAILIBLE TILL 4PM)

Fancy a light lunch.... add Chips/Onion Rings or Soup to any of the starters below or choose one of the following Sandwiches.

French Dip Topside of Beef, Lancashire Cheese, Caramelised Red Onions, Beef Jus (Milk, Gluten, Mustard, Sulphites)

Lancashire Cheese and Onion, Dressed Leaf, Hand Cut Chips (Milk, Gluten, Mustard, Sulphites)

All served on the choice of ciabatta or wrap.

Starters

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

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 - £2 SUPPLEMENT (Gluten, Crustacean, Egg, Sulphites, Mustard)

House Made Nachos, Tomato Salsa, Jalapenos Cheddar Cheese and Sour Cream (v) (gluten/milk/sulphites/milk)

Lemon and Poppy Seed Hummus, Crispy Chickpeas, Ciabatta Croutes (VEGAN) (gluten, lupin, sulphites)

Jackfruit Pancakes, Vietnamese Dressing, Julienne Pickled Vegetables, Fresh Chilli, Spring Onion, Crushed Peanuts (VEGAN)

(egg, gluten, mustard, sulphites, lupin)

Mains

Topside of Beef OR Guiness Glazed Ham, Roast Potatoes, Honey Roasted Root Veg, Carrot and Swede Mash, Buttered Greens, Pan Gravy, Yorkshire Pudding (Sulphites Eggs, Milk, Gluten)

Cricketers Nut Roast, Roast Potatoes, Roasted Root Veg, Greens, Vegan Gravy (Vegan) (Sulphites Nuts)

Truffled Cauliflower Cheese £5

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

Cricketers Smashed Cheeseburger, 8oz Burger, Lettuce, Tomato, Brioche Bun, Cricketer's Burger Sauce, House Salad Fries, Frickle (Add Bacon or Black Pudding for £1 each) (Gluten, Sulphites, Mustard, Eggs, Milk)

Scott's 28 Day Matured 8oz Ribeye, Thyme and Garlic Field Mushroom, Tomato, Beer Battered Onion Rings, Chunky Chips (Gluten, Milk (Add a Diane, Blue Cheese or Peppercorn Sauce for £2.50) £7 SUPPLEMENT (Mustard, Gluten, Milk, Sulphites)

The Cricketers Ultimate Steak Butty, Butchers Farrells Bavette Steak, Lagom Sourdough, Mustard and Chive Aioli, Pepper Sauce, Hand Cut Chips (Gluten/Egg/Sulphites/Mustard)

Red Lentils & Butternut Squash Dhal, Spiced Roasted Cauliflower, Riata, Chilli & Onion Salad (Vegan) (sulphites, mustard)

Asian Salad, Julienne Pickled Vegetables, Cos Lettuce, Spring Onions, Chillies, Roasted Peanuts, Asian Dressing (Vegan) (soya, sulphites, sesame, peanuts) - Add Crispy Beef, Pan Roasted Chicken or King Prawns

1 COURSE £17 2 COURSE £23 3 COURSE £29

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

<u>Sweets</u>

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

Duo of Dowson's Ice Cream, choice of

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

Double Chocolate Brownie, Winter Berries, Chocolate Mousse, White Chocolate Ice Cream (gluten/eggs/milk)

Lemon Tart, Candied Lemon, Marinated Berries, Mint Whipped Cream (gluten, eggs, milk, lupin)

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

Sunday Special- Cherry Red Sangria £8.50

Experience the refreshing Cherry Red Sangria, a delightful fusion of Disaronno, Crème de Cassis, cranberry juice, and a splash of orange gomme, all enhanced with a small glass of Tempranillo. Garnished with fresh physalis and strawberries, and topped with a hint of lemonade, this sangria perfectly balances sweet and tart flavours, making it a perfect summer indulgence.