



Menu for Sunday, 19th May 2024

Coming Up At The Cricketers Inn

Quiz night £0.00

Every other week from Tuesday 28th May 24, 2-6 in a team, 8pm start. Please ask a member of staff for more information

Gin of the Week £10.95

Why not try a large Minstral Gin, served with a Cranberry and Pomegranite Mr Fitz. The perfect relaxing drink while sitting next to the Spring fire!

While You Wait

Bakers Bread & Butter (V) £ 3.95

Chilli & Garlic Olives (V) £ 4.95

Mixed Marinated Olives (V) £ 4.95

Garlic Bread (V) £ 5.50

Bread with Olive Oil and Balsamic Vinegar (V) £ 6.95

Cheesy Garlic Bread (V) £ 7.50

Vegan Cheesy Garlic Bread (VE) £ 7.50

Houmous with Warm Pitta Bread (V) £ 7.95

Starters

Soup Of The Day Homemade tomato & basil soup, served with fresh baker's bread. £ 7.95

Spinach and Feta Salad Spinach and feta cheese tossed with apples, bacon, toasted pine nuts and lemon £7.95

Salt and Pepper Crispy Squid, Deep fried squid seasoned with cracked black pepper and sea salt served with a cucumber, coriander and chilli dipping sauce and a fiery rocquette salad £ 9.95

Buttered Grilled Asparagus served with grated Parmesan and a poached free range egg, finished with a lemon dressing. £9.95

Breaded Goats Cheese Fried until golden brown, served with pickled beetroot and apple, walnut and pecan salad, dressed with a lemon drizzle £ 9.95

Traditional Scotch Egg A soft boiled egg wrapped in red onion, thyme and rosemary sausage meat, breaded and deep fried until crispy. Served with a tomato relish. £9.95

Tandoori style Chicken wings marinated in blend of spices with coriander and fresh chillies 9.95

Homemade Chilli Con Carne Nachos Homemade deep fried cajun spiced tortilla chips topped with spicy chilli beef and cheese with guacamole, salsa, sour cream and jalapeños. £ 10.95

Mains

Honey Roasted Sussex Ham, Egg and Chips Homemade honey roast Sussex gammon from Southdown Farm served with two Lohmann brown hens eggs, hand cut crispy chunky chips and piccalilli. £ 15.95

Traditional Cumberland Bangers and bubble & Squeak Cumberland British pork sausages served with bubble and squeak, and a rich onion gravy £15.95

Homemade Pie of the Day Our homemade turkey, ham and leek shortcrust pie, served with creamed mash potatoes, mixed vegetables & a rich gravy. £ 17.50

Our Classic Homemade Gourmet Burger Using the finest cuts of British chuck, rib and brisket steak. Served in a toasted bun with sliced gherkin, red onion, tomato, lettuce, garlic mayo and a side of skinny fries. (Add extra toppings: cheddar cheese slice £1.25 / British Wickes Manor Farm bacon £1.25 / free-range local Lohmann Brown hen's fried egg £1.50) £ 17.50

Award winning Fish & Chips Cod from the clear cold healthy waters of the Barents Sea. All of our cod comes from a sustainable fishery and our supplier is fully certified by the Marine Stewardship Council ensuring that you and future generations can enjoy our fish & chips guilt free. Served with homemade tartar sauce, chunky chips and mushy peas.

Regular Cod £18.95 , Large Cod £23.95

Pan Fried Free Range English Chicken Breast Our signature dish that changes seasonally, served with asparagus ,sauté potatoes, chestnut mushrooms cooked in white wine and herbs. finished with a wild garlic sauce £ 18.95

Home-Made Spicy Thai Coconut Fish Stew Flakes of Cod, Salmon and Hake with large Prawns in a spicy curry sauce softened with coconut milk, served on fluffy rice and topped with fresh chilli, fresh coriander and charred lime. (limited numbers) £19.95

Herb Crusted Chilli Pesto Cod served with saute spinach, tenderstem broccoli, permentier potatoes and a roasted red pepper sauce £21.95

Pan Fried Seabream Fillet with a Mustard and Tarragan Sauce served with peas, asparagus and king prawns with a side of parmesan, lemon and oregano potatoes £ 22.95

Pan Roasted Barbary Duck Breast Served with creamy garlic mash, rhubarb puree, burnt shallot petals, buttered Tenderstem broccoli and finished with a red wine, garlic and thyme sauce. £25.95

28 Day Matured 8oz Scottish Beef Sirloin Steak Grilled sirloin steak served with a choice of chips, grilled flat mushrooms, plum tomato and either a peppercorn sauce or garlic butter. £ 26.95

Continued Overleaf

Food Allergies and Intolerances: Before you order your food, please inform our crew if you have any food allergies or intolerances. Our allergens menu is available, please ask a member of the team if you would like to see it.

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Mains (cont'd)

Three Bone Rack of Lamb Our perfectly pink 3-bone rack of lamb is coated with wholegrain mustard & a herb crumb, then pan cooked and roasted to create its succulent and flavourful taste. Served with a side of dauphinoise potatoes, buttered seasonal vegetables and our delicious redcurrant & mint sauce. Without doubt one of our most popular dishes and with good reason. **£ 28.95**

Vegan and Vegetarian

Pan fried Gnocchi cooked in Arrabbiatta which is a delicious spicy tomato sauce and served with a topping of grated parmesan and a side of garlic bread. **£14.95**

Pesto Tagliatelle and glazed Goats Cheese tossed with spinach, purple sprouting, broccoli, watercress, butternut and finished with glazed goats cheese. (V) **£ 15.95**

Our Homemade 'Gourmet' Vegan Burger Our burger has black beans, chick peas, beetroot, jack fruit, nuts & smoky mushrooms ,topped with sliced gherkin, tomato, lettuce and tomato relish. All in a toasted ciabatta and served with skinny fries. Add vegan cheese for £1.10 (VE) **£ 16.50**

Vegan Fish and Chips Lager battered banana blossom, marinated in seaweed. Served with homemade vegan tartare sauce, mushy peas, wedge of lemon and triple cooked chunky chips. A hugely popular dish with our Vegan guests. (VE) **£ 16.95**

Side Orders

Add Sausage £2.15

Garden Peas £ 4.25

Skinny Chips (V) £ 5.50

Triple Cooked Chunky Chips (V) £ 5.50

Mixed Dressed Salad (V) £ 5.95

Bowl of buttered Tender-stem Broccoli £5.95

Buttered Seasonal Vegetables (V) £ 5.95

Sweet Potato Fries (V) £ 6.50

Chips with Gravy £ 6.95

Cheesy Chips (V) £ 7.50

Add Chicken Breast £8.95

Sandwiches

(UNTIL 5PM) Served with a dressed salad and crisps. Gluten Free bread is available.

Cheese & Tomato Toasted Sandwich 14 month aged special reserve mature cheddar cheese, & tomato toastie served on white or brown bread. (V) **£ 9.95**

Fish Finger Wrap served in a wrap with homemade tartare sauce, & baby gem lettuce.. **£ 10.95**

Grilled Halloumi, Pesto, Red Pepper and Rocket Ciabatta served with crisps and a side salad. (V) **£ 10.95**

Chilli Beef Burrito Tortilla wrap filled with chilli beef topped with cheese and salsa and baked **£ 11.95**

Toasted Chicken ,Ham and cheddar cheese Sandwich with mayonnaise, cucumber and tomato on the choice of brown or white bread Served with dressed salad and crisps **£ 11.95**

28 Day Matured Scottish Sirloin Steak Ciabatta sweet chilli sauce and rocquette salad with crisps **£ 12.95**

Desserts

All desserts may contain traces of nuts

Ice Creams from the award winning Salcombe Dairy Flavours; Madagascan Vanilla, Strawberry&Cream, Salcomb mud, Raspberry Ripple, Honeycomb (GF Without wafer) We also serve Vegan Ice cream, Vanilla, Chocolate, or Rainforest (V) **1 scoop £2.95, 2 scoops £5.50, 3 Scoops £7.50**

Sorbets from the award winning Salcombe Dairy Flavours: Raspberry, Mango (GF without wafer) (V) **1 scoop £2.90 2 scoops £5.50 - 3 Scoops £7.50**

#Affogato Al Caffè "For those that don't want a pudding" Madagascan Vanilla with a shot of freshly ground hot espresso [Why not up gun with a liquor?] (V) **£ 6.50**

Traditional Rhubarb Trifle Layers of sponge fingers, poached rhubarb, custard and whipped cream finished with chopped nuts. **£8.30**

Cinnamon Pear Cake a delicious cinnamon Pear sponge made using sweet brown sugar, packed with fresh sweet pears and served with custard. **£ 8.95**

Salted Caramel Chocolate Torte (VE) Homemade torte made with sweet pastry, salted caramel, and topped with a rich bitter chocolate ganache. Served with vegan vanilla ice cream, salted caramel sauce and a honeycomb crumb. (VE) **£ 8.95**

Banoffee Pie Homemade Banoffee Pie, layers of toffee sauce , bananas and chantilly cream served with choc sauce and chocolate shards (V) **£ 8.95**

Traditional Warm Cherry Pie Served with custard **£8.95**

The Best Ever' Warm Chocolate Brownie Made with rich dark chocolate. Served with a rich chocolate sauce and with Madagascan Vanilla ice cream This is not any old brownie...This is a WH chocolate brownie. Vegan option available. **£ 8.95**

Treacle Sponge Pudding Served with custard. (We have a vegan option as well) **£ 8.95**

Homemade Sticky Toffee Pudding Made with muscovado sugar, sticky dates and secret spices. Served with a caramel sauce & Madagascan Vanilla ice cream (V) (V) **£ 8.95**

Raspberry Ripple Cheesecake Topped with white chocolate and served with raspberry cream and raspberry compote. **£ 8.95**

Traditional Crème Brûlée made with free range eggs, double cream ,slowly baked and topped with caramelised sugar **£ 8.95**

Selection of British Cheese & Biscuits Cornish Yard, Blue Stilton & Apple wood served with a selection of biscuits celery, grapes and tomato chutney (V) **£ 12.95**

All our food is cooked in house, so at busy times the service can become slower than normal, we are sorry if this causes any upset to your experience with us. We will add a 10% service charge to your bill, if you are not happy with this, please ask your server to remove the charge. 100% of the tips you leave are distributed amongst the crew.