



Menu for Thursday, 21st November 2024

Coming Up At The Cricketers Inn

Band Nights £0.00

29th November 9pm Brandon Ambrose. 6th December 9pm Brandon Ambrose. 14th December 9pm Steve Huckle.

Winter Gins

Why not try one of our Gin Specials? We offer:

The Citrus One £10.95

A spritz of Mistral Pink Gin, Schweppes Pink Soda, flavoured with orange, lemon and lime. Served with citrus fruits and mint.

The Spicy One £10.95

A spritz of Gordons Gin, with a Raspberry & Orange Blossom Soda, finished with chilli and orange slices.

The Refreshing One £10.95

A mix of Gordons Gin, served with an Aromatic Tonic, and finished with mint and cucumber.

The perfect range of relaxing drinks while sitting by the 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 leek and potato with croutons, served with sliced fresh baker's bread. £ 7.95

Breaded Halloumi Fries Coated in panko breadcrumbs deep fried until golden served with a spicy tomato salsa dip (V) £ 8.95

Tomato and Basil Bruschetta Toasted Ciabatta topped with a mix of rustic chopped Plum vine Tomato's, Diced Red Onion, Garlic, Mozzarella, basil balsamic vinegar and olive oil. £ 8.95

Panko Coated Breaded Brie deep fried and cooked until golden and served with a sweet chilli jam £ 8.95

Glazed Goats Cheese On Toast A chunk of goats cheese grilled until its all bubbly and soft. Placed on caramelised onions cooked with worcestershire sauce and toasted white bakers bread finished with a balsamic glaze. £8.95

Ham Hock with Pea Puree and Crispy Egg Shredded Ham Hock with Buttery Pea Puree and a Soft Boiled Egg coated in Panko Breadcrumbs and Fried till Golden £8.95

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 with grilled pineapple. £ 15.95

Tradition Bangers and bubble & Squeak British Pork and Leek sausages served with bubble and squeak, and a rich onion gravy £15.95

Homemade Pie of the Day Our homemade venison, red wine and mushroom shortcrust pie, served with creamed mash potatoes, mixed vegetables & a rich gravy. £ 17.50

Peri Peri Chicken Burger Our very spicy Peri Peri marinated Chicken Breast is sure to make your mouth water. 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

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

Smoked Haddock and Leek Risotto Arborio rice cooked slowly with poached Haddock cooked in Milk, with Leeks, finished with Dill and Lemon Zest topped with a poached Egg and grated Parmesan. £17.95

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 £ 23.95

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.

Mains (cont'd)

Pan Cooked Free Range English Chicken Breast Our signature dish that changes seasonally, Pan roasted chicken breast with garlic and thyme served with tender stem broccoli ,sauté potatoes, chestnut mushrooms cooked in white wine and herbs. Finished with a Spinach and garlic sauce £ 18.95 Cod Mornay A cod fillet lovingly pan fried and served with spinach, buttery mashed potato, smothered in a homemade cheese sauce and a poached egg £ 18.95

Classic Beef Bourguignon Braised shin of beef slowly cooked for 6 hours with baby onions, pancetta, button mushrooms and red wine; served with creamy buttery mash potato and side of mixed vegetables. £ 19.95

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

Vegan and Vegetarian

Pesto Tagliatelle and glazed Goats Cheese Tagliatelle tossed basil pesto baby spinach, tender stem broccoli, baby watercress, butternut squash and finished with glazed goats cheese. (V) £ 15.95

Courgette Fritters Grated Courgette Mixed with Coriander and Mint, Panned Fried and Served with Buttered Vegetables and Hasselback Potatoes and Warm Tomato Salsa £15.95 Lentil Cottage Pie puy lentils cooked with carrots, onions, leeks and herbs. Topped with broccoli, mash and served with mixed vegetables.(VE) £15.95

Mushroom and Halloumi burger Our burger has a whole flat mushroom marinated with garlic and herbs topped with grilled halloumi, sliced gherkin, beef tomato, lettuce and spicy tomato salsa served in a toasted brioche bun served with skinny fries . Can be made vegan, (VE) £ 16.50

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

Chicken & Bacon Mayo English Chicken Breast and Back bacon . mixed together with mayonnaise, then wrapped with lettuce in a floured tortilla £10.95

Grilled halloumi and roasted red pepper with pesto rocket served with salad and crisps. £10.95

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

Lemon and Herb Breaded Cod served in a brioche bun with baby gem lettuce, prawn and a paprika mayo £11.95 Peri Peri BLT ciabatta Our BLT, consisting of peri peri

chicken, streaky bacon, cheddar cheese, plum vine tomatoes, crispy baby gem lettuce, and finished with mayo. £11.95

28 Day Matured Scottish Peppered Sirloin Steak Ciabatta with fried onions cooked in Worcestershire sauce and thyme, sweet chilli sauce and roquette served with a side salad and crisps £ 12.95

Side Orders

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 Cheese and Bacon Loaded Fries skinny chips with crispy bacon and topped with melted cheese £ 7.95 Chicken Breast £8.95

Desserts

All desserts may contain traces of nuts

Ice Creams from the award winning Salcombe Dairy Flavours; Madagascan Vanilla, Strawberry & Cream, Raspberry Ripple, Honeycomb, Banana, Salcombe mud(chocolate with short bread pieces) (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 Caffe "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 Salted Caramel Chocolate Torte Homemade torte made with sweet pastry, salted caramel, and topped with a rich bitter chocolate ganache. Served with honeycomb ice cream, salted caramel sauce and a honeycomb crumb. Can be made vegan on request with Vegan vanilla ice-cream. (VE) £ 8.95 Banoffee Pie Homemade Banoffee Pie, layers of toffee sauce

, bananas and chantilly cream served with chocolate sauce and chocolate shards (V) £8.95

Traditional Warm Cherry Pie Poached cherries served in a sweet pastry case Served with custard £8.95

Homemade Apple Crumble 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. £ 8.95

Treacle Sponge Pudding Served with custard.(Limited Numbers) (We have a vegan option as well) £ 8.95 Chocolate Orange Cheesecake A mix of cream cheese, whipped cream and chocolate, poured onto a chocolate buttery biscuit base served with caramel sauce, chocolate soil, and orange & chocolate ice cream £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

Continued Overleaf

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.







Desserts (cont'd)

Jam And Coconut Sponge Like you had as a kid! Warm genoise sponge topped with strawberry jam and desiccated coconut served with warm custard 8.95

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

Selection of British Cheese & Biscuits Sage Derby, Blue Stilton & Apple wood served with a selection of biscuits, celery, grapes and cheese tomato chutney (V) £ 12.95 The Cricketers Ultimate Choclolate Sundae for 2 A mammoth size portion for two people that will include the following sinful ingredients, pieces of our amazing chocolate brownie, vanilla ice cream, chocolate Ice cream, chantilly cream, chocolate chards, strawberries, maltesers and baby marsh mallows all topped with chocolate and raspberry sauce and two wafers. May I suggest you loosen your belt £15.95

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