



Menu for Sunday, 1st June 2025

Childrens Policy

Children running around the pub and garden policy We ask that the Children be seated at the table at all times, We do not allow children to run around for health and safety reasons and for the peace and enjoyment of other diners in the pub. Thank you for your understanding. £0.00

Spring Gins

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

The Spicy One £11.25

A spritz of Mistral Pink Gin with a Mexican lime Soda, finished with chilli and lime slices

Peach Melba £11.25

A spritz of Gordons Peach Gin, served with a slim line tonic and garnished with oranges and raspberry's.

The Refreshing One £11.25

Mixed with Gordon's Sicilian Lemon Gin with a fevertree cucumber tonic, garnished with cucumber, lime slices, and mint

The Woodland £11.25

Gooseberry gin mixed with Fevertree Elderflower tonic, and finished with mint and lemon slices.

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 Houmous with Warm Pitta Bread (V) £6.95 Cheesy Garlic Bread Can be made Vegan (V) £7.50

Starters

Soup Of The Day A comforting, velvety bowl of our homemade leek and Potato soup — earthy, fragrant, and soul-warming. Served with thick slices of freshly baked bread. £ 7.95

Breaded Halloumi Fries Golden, crunchy, and outrageously moreish. Strips of halloumi coated in crispy panko crumbs, served with a fiery tomato salsa dip that brings the heat. £8.95 Traditional Greek Salad Sunshine on a plate — juicy vine tomatoes, cucumber, green peppers, olives, and creamy feta tossed in fragrant oregano and a zingy red wine vinaigrette. £8.95

Kentish Grilled Peppered Asparagus Topped with grated parmesan and a lime dressing. £8.95

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

Oven Baked Vegetables With Crumbled Feta And Egg Roasted Vegetables mixed with a spicy red pepper paste and chopped tomatoes topped with crumbled feta cheese and egg £8.95

Marinated Chicken Wings Chicken wings marinated in yoghurt and spices, and drizzled with a dressing of coriander and fresh chillies. £9.95

Classic Prawn Cocktail North Atlantic peeled prawns served on a bed of baby gem lettuce, cucumber and tomato, topped with a marie rose sauce and granary bread. £10.95

'Smokin Brothers' Scottish Smoked Salmon Sashimi-style Scottish Smoked Salmon, Horseradish Cream, tossed Salad & our Bakers Granary Bread & Butter £ 10.95

Homemade Chilli Con Carne Nachos Homemade deep fried cajun spiced tortilla chips, topped with spicy chilli beef and shredded cheese served 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 hen eggs, hand cut crispy chunky chips and pineapple. £15.95

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

Homemade Pie of the Day Our Homemade Chicken, Bacon and Mushroom pie, served in a shortcrust pastry with buttery mash potato and seasonal vegetables. £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 Asian slaw, coriander and lime 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

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)

Turkey Schnitzel Panko coated Turkey escalope with a creamy mushroom and peppercorn sauce, served with buttered tender stem broccoli and mashed potatoes £ 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

Pan Cooked Free Range English Chicken Breast Our signature dish that changes seasonally, Pan roasted chicken breast with garlic and thyme served with tenderstem broccoli, sautéd potatoes, chestnut mushrooms cooked in white wine and herbs and finished with a wild garlic sauce. £18.95 Handmade Crayfish and Prawn Tortellini Pasta Handmade Italian Award-Winning Tortellini Pasta filled with Crayfish & Prawn tossed in Garlic, Chilli, Ginger & Coriander Butter topped with freshly grated Parmesan Cheese & a twist of Black Pepper served with fresh Garlic Bread. £19.95 Pan Cooked Seabass Served with a buttery crushed new potatoes with samphire and a lemon and dill sauce £19.95 Salmon Coated in Sesame Seeds Served with a crab mousse, a grilled king prawn, beanshoots, carrots and sugar snap pea salad. Accompanied with crispy seaweed and finished with a Thai green sauce. £22.95

28 Day Matured 8oz Rib eye steak (recommended to be cooked medium rare) Served with roasted vine cherry tomatoes, tenderstem broccoli cooked in garlic butter and a flat mushroom stuffed with, chestnut mushrooms, baby spinach, sun blushed tomatoes, shallots, garlic and bread crumbs, finally we finished the steak with smoked sea salt, picked thyme and your choice of chunky or skinny chips. £ 29.95

Vegan and Vegetarian

Portobello Mushrooms Portobello mushrooms stuffed with chestnut mushrooms, baby spinach, sun blushed tomatoes, shallots, garlic and bread crumbs, topped with goats cheese and served with a marinara sauce. (Vegan option available)

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

Homemade Vegan Burger Made with soya mince, beetroot, mushrooms, sweet potato, blackbeans, jackfruit, mixed nuts and then grilled. Topped with a grilled flat mushroom and vegan cheese. Served in a bun with a sliced gherkin, beef tomato, baby gem lettuce, red onion, spicy tomato salsa, and a side of skinny fries. (VE) £16.50

Katsu Sweet Potato Burger Homemade katsu sweet potato burger on a brioche bun with a lime mayo, asian coleslaw and skinny fries (V) £16.50

Sandwiches

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

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

Fish Finger Sandwich Panko breadcrumb-coated cod fingers, cooked until golden brown and served in a brioche bun with homemade tartar sauce, baby gem lettuce, rocket, and gherkins. £10.95

Grilled Halloumi and Roasted Red Pepper Ciabatta 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

Piri Piri Chicken Wrap Piri Spiced chicken breast laying on a bed of mayonnaise, plum vine tomato, cucumber and lettuce wrap in a soft tortilla served with mixed salad and side of crisps £11.95

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

The Cricketers Club Sandwich A Triple decker sandwich containing smoked turkey, plum vine tomatoes, crisp baby gem lettuce, smoked bacon, mayonnaise and cheddar cheese slice served with a side of skinny fries £ 15.95

Side Orders

Sausage £2.15

Sauces Garlic Butter, Garlic and Spinach Sauce, Gravy, Onion Gravy, £2.50

Grilled Flat Mushrooms £4.25

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

Tomato and Onion Salad with balsamic and oil £5.95

Creamed Mash Potato (V) £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 £ 9-95

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

All desserts may contain traces of nuts

Ice Creams from the award winning Salcombe Dairy Flavours; Madagascan Vanilla, Strawberry & Cream, Raspberry Ripple, Honeycomb, and 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 Coffee and Cake Any choice from our selection of teas and coffees, served with a small wedge of our warm chocolate brownie or a slice of our homemade banana bread. £7.95 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, raspberry coulis 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, and finished with custard. £8.95 Homemade Apple and Cinnamon 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. (We have a vegan option as well which is served with vegan vanilla

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

The Cricketers Ultimate sundae for two A mammoth size portion for two people that will include the following sinful ingredients, lashing of Chantilly cream. pieces of our amazing chocolate brownie, ginger nut biscuits pieces, salcombe mud ice cream, honeycomb ice cream, chocolate shards, malteasers drizzled with raspberry coulis finished with marshmallows and wafers. May I suggest you loosen your belt

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