



## THE CRICKETERS

### Small Plates

Homemade focaccia & olives £6.75 **VG** | Padron peppers £5 **GF DF** | Olives £5 **GF VG DF**

Beetroot cured chalk stream trout, blood orange gel, crisp capers, dill mayo **GF** £10.5

Wild mussels, fennel, tomato & chilli broth, focaccia **DF** £9.5

Heritage carrot, baby beetroots & turnip, smoked hummus, hazelnuts **GF DF VG** £9.7

Soup of the day **DF GFA VG** £7.75

Ox cheek croquette, paprika mayonnaise, oakleaf & pickled shallot £9.5

Pork shoulder rilette, cornichon & caper berries, dijon aioli, toasted sourdough **DF** £9.75

### Sharing

Charcuterie board, prosciutto, salami, chorizo, pickles, olives, sun blushed tomatoes, focaccia £20

Garden mezze board, pea & garlic potato bon bons, smoked hummus, olives, pickled baby onion & vegetables, vegan cheeses and mixed nuts, vegan crackers **VG** £22

Ploughmans board, house glazed gammon, smoked lincolnshire poacher, sausage roll, olives, pickles & piccalilli, sourdough £20

### Mains

Venison loin, warm puy lentil, coriander & cherry tomato salad **GF** £23

Confit duck salad, plum & raspberry dressing, candied walnut **GF DF** £22

Gnocchi, mixed wild mushroom & wilted spinach, brown mushroom puree, pine nuts £19

Slow Braised Pork & Chestnut Beef Olives, pomme puree, roast carrot & caramelised onion jus **GF** £21

Oven Roast Stone Bass, spinach veloute, potato rosti & baby leek, kale **GF** £22.5

Beer Battered Fish, chunky chips, mushy peas, tartare **GF DF** £18.5

Chestnut Smashed Cheeseburger, smoked bacon mayo, gem, beef tomato, gherkin, pretzel bun & fries £19

Roasted Half Baby Heritage Squash Filled with apple & pomegranate quinoa, fennel seeds **VG DF GF** £17.5

**V** Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

Team Rewards – Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team