



THE CRICKETERS

Set Menu 2 courses £23, 3 courses £26

Rabbit croquette, spring onion

Wild mushroom & gorgonzola gnocchi, spinach, parmesan crisp **V**

Sticky toffee pudding, toffee sauce, vanilla ice cream

Sharers

Charcuterie, prosciutto, salami, chorizo, house chutney, pickled onion £20

Baked Camembert, chutney £18

Ploughman's platter, gammon, cheddar, pickles, pork pie £20

Small Plates

Ham hock and pea terrine, piccalilli £9

Soup of the day, crusty bread **VG** £6.5

Wild rabbit croquette, spring onion £9

Chickpea panisse, spring onion, wild garlic **GF VG DF** £8

½ pint prawns, dill aioli £10

Asparagus, poached hens egg, parmesan **GF** £9

Pork & black pudding Scotch egg, burnt bramley puree £10

Crispy whitebait, tartare sauce £8

Mains

Beer battered fish & chips, mushy peas, curry sauce hand cut chips & tartare sauce **GF** £18.5

Smashed Shorthorn beef burger, brioche bun, gem, slaw, gherkin, tomato,

American cheese, fries £18.5

Fish stew - hake, prawn, cod, pea, broad bean, crusty bread £22

Spring Rump of lamb, broccoli, roasted shallot, salsa verde **GF** £24

Wild garlic chicken Kiev, spring greens, fries £19

Ribeye steak, hand cut chips, pepper sauce, baby gem salad **GF** £35

Harissa roasted cauliflower steak, lemon, mint, cous-cous **VG DF** £17

Chicken & leek pie, cont garlic mash, Spring greens £18

Wild mushroom & gorgonzola gnocchi, spinach, parmesan crisp **V** £17

Sharing Pie

Steak & ale pie, spring greens, horseradish mashed potato £38

Sides for the table £7

broccoli chilli roasted almonds **GF VG V** | bbq hispi cabbage, honey, crispy onions **VG V** |

artichokes gratin **V**

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

A discretionary service of 10% will be added to your table and is split evenly amongst the team