

Bread & olives £6.75 **VG** | Olives £4.5 **GF VG**  
Charcuterie board, prosciutto, salami, chorizo,  
pickles, olives, sun blushed tomatoes £20

**2 courses £35 | 3 courses £40**

### Small Plates

Minestrone soup, focaccia **VG DF**  
Slow roast ox cheek croquette, piccalilli, pickled mustard seed  
Heritage carrots, beets, smoked hummus, carrot top schug **VG**  
Smoked haddock fish cake, spring onion, cauliflower purée  
Wild mushroom arancini, truffle mayonnaise, chutney **VG**

### Roasts

Hereford beef sirloin  
Old Spot rolled pork loin  
Roast chicken breast  
Spiced squash & spinach Wellington  
*served with roast potatoes, maple glazed carrots, red cabbage, parsnips, winter greens,*  
*Yorkshire pudding and gravy* **VGA DFA GFA**

### Mains

Smashed dry aged beef burger, pretzel bun, chilli jam, American cheese, fries  
Beer battered haddock, triple cooked chips, peas, tartare **GF DF**  
Cod loin, saffron mash, cavalo nero, fish sauce, prawns **GF**

### Sides £5.5

roast potatoes **DF GF** | cauliflower cheese **GF** | fries **GF** | handcuts **GF**

### Pudding

Sharing tiramisu, double cream ice-cream, smoked white chocolate  
Sticky toffee pudding, rum & raisin ice-cream, butterscotch sauce  
Whiskey crème brûlée, ginger biscuit, raspberries  
Chocolate tart, hazelnuts, coffee ice-cream **N**  
Bramley apple & blackberry crumble, custard **GF DF VG**



**THE CRICKETERS**