



THE CRICKETERS

CLAVERING

LUNCHTIME

GRAZING

Noccelara Olives 3.75 / Bread, Oil & Balsamic 1.0 pp

LIGHT BITES

Whitebait, curried mayonnaise 6.5

Roasted Sweet Corn Soup, rose harissa, bread V 8

Char-grilled Norfolk Asparagus, herb aioli, garden salad V 10

Puglian Burrata, new season broad bean, pea, mint bruschetta V 11

Ham Hock, Smoked Chicken & Leek Pâté, celeriac remoulade, pickled celery 9.5

Cricketers Ploughman Norfolk Dapple, pickled onions, Prior Hall Ham, Quiche, Piccalilli, bread, apple 13

Buddha Bowl, Israeli falafel, smoked aubergine, dressed grains, pickled vegetables Ve 11/16

Add: Chicken 6 | Smoked Salmon 5 | Halloumi 4

MAINS

Grilled Sea Bream, tomato, basil, courgette, fregola pasta 22.5

Old Spot Pork Shoulder & Apple Pie, grilled spring cabbage, crackling, gravy 18

Adnams Beer Battered Fish & Chips, mushy peas, tartare 18

East Anglian, Rare Breed Beef, Smash Burger, cheese, tomato, gem, pickles, fries 16.5

Summer Garden Risotto, peas, broad beans, asparagus, truffle parmesan V 18

Baked Aubergine & Courgette, black olive oil, vegan mac n cheese Ve 17.5

Suffolk Chicken Caesar Salad, cos, parmesan, croutons, anchovies & dressing 14

MARKET GRILL*

*All dishes will be served with a choice of side

45 Day, Dry Aged, Rare Breed 10 oz Steaks, Semi dry tomato Ribeye 32 / Bavette 19.5

Day Boat Fish - Please ask a team member for details

SIDES (3 for £10)

Seasonal Greens 4 / Garden Salad 4 / Roasted Carrots 4 / Hand cut Chips 5 / Roasted New Potatoes 4

Mash 4 / Peppercorn Sauce 4