



## THE CRICKETERS

CLAVERING

### WHILE YOU THINK

Duck Rillette, Bread & Walnut, Truffle Agrodolce 5.5  
Bread & Olives with Balsamic / Oil for four 7 | Noccellara Olives 3.75 | Bread & Oil / Balsamic 1 PP

### SMALL PLATES

**Artichoke Soup**, croutons, herb oil 1 7.5 (*add bread for 1.5*)  
**Creamed Mushroom**, truffle & parmesan on toasted bread 8  
**Cured Chalk Stream Trout**, lemon caper jam, pickled kohlrabi, shaved horseradish,  
white balsamic, borage 10  
**Buddha bowl**, israeli falafel, smoked aubergine, dressed grains & pickled vegetables **VE**  
(*starter 11 or main 15*)  
**Choose to add:** Chicken 5 | Smoked Salmon 5 | Halloumi 4

### SUNDAY ROAST

**Roasted Sirloin of Beef** – 19  
An oven roasted sirloin of beef, Yorkshire pudding, roast potatoes, creamed horseradish & seasonal vegetables.  
**Gloucester Old Spot Pork Loin** – 19  
Oven roasted old spot pork loin, Yorkshire pudding, roast potatoes, apple sauce & seasonal vegetables.  
**Vegetarian Nut Roast** – 16  
Classic nut roast, butternut squash, caramelised red onion, walnut, cashew & Yorkshire pudding, roast potatoes & seasonal vegetables.

### MAIN PLATES

**Quendon Park Venison Ragù** on campanelle pasta 18  
**Pan Fried Sea Bream**, crab, white wine, creamed filego pasta 22.5  
**Dayboat Fish**, Jersey royals, saffron & pernod sauce, grilled gem, soft herbs 25  
**Adnams Beer Battered Fish & Hand Cut, Triple-Cooked Chips** with mushy peas 17  
**Courgette**, basil & ricotta risotto **V** 18

### SIDES (3 For £8)

Seasonal Greens 4 | Garden Salad 4 | Roasted Carrots 4 | Hand cut, triple-cooked Chips 5  
Roasted New Potatoes 4