



THE CRICKETERS

Sunday Best

2 courses £27 | 3 courses £32

Small Plates

Bread & olives VG £6.75 | Olives GF VG £4.5

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

Soup of the day, crusty bread VG DF GFA £6.5

Ham hock and pea terrine, piccalilli £9

Asparagus, poached hens egg, parmesan GF V £9

½ pint prawns, dill aioli £10

Roasts

Hereford beef sirloin £24 | Old Spot rolled pork loin £23 | Spiced squash £21 VG A DF A GFA

Served with potatoes, maple glazed carrots, red cabbage, parsnips, spring greens, Yorkshire pudding

Mains

Smashed dry aged beef burger, bretzel bun, chilli jam, gherkin, American cheese, fries

Chicken & leek pie, creamy mash, Spring greens V

Harissa roasted cauliflower steak, lemon, mint, cous-cous

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

Sides to share £7

Cauliflower cheese GF | pigs in a blanket's

Dessert

Sticky toffee pudding, toffee sauce, vanilla ice cream V £9

Creme caramel, rhubarb GF £9

Chocolate brownie, double cream ice-cream £9

Tirimasu £9

Cheeseboard, Suffolk brie, Binham blue, Norfolk dapple, crackers, chutney & grapes £16

Ice-cream & Sorbets £3 per scoop

strawberries & cream V | vanilla V | coffee V | salted caramel V | chocolate V |

cinnamon biscuit V | vegan vanilla VG V | vegan chocolate VG V | blackcurrant VG V |

raspberry VG V | mango VG 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