

THE CRICKETERS ON THE GREEN

SUNDAY ROAST MENU

12pm – 9pm

Small Plates

Chorizo spiced pork scratchings
(gf) 3.75

Green Goddess Nocellara
green olives (gf) (ve) 3.95

Bang-Bang cauliflower, fermented
Scotch bonnet, yuzu and sesame mayo,
coriander shoots and fresh mint (gf) (ve) 5.95
Upgrade to King Prawn Tempura 2.95

Freshly baked ancient grain sourdough,
summer truffle butter and Cornish sea salt ** (v) 5.95

Trio of South coast lobster arancini,
caviar crème fraiche, whipped avocado
(gf) 6.95

To Start

Seasonal soup of the day 6.95
Please ask your server for today's choice

Chicken and duck liver parfait,
apricot and ginger chutney, spiced onion
crumb, toasted brioche and red sorrel ** 7.95

Heritage tomato and goats cheese salad,
grilled sourdough, toasted seeds,
baby basil and bloody Mary dressing (v) ** 8.50

Sussex Charmer cheese soufflé, Cornish orchard
cider and summer truffle sauce
(v) 8.95

Cornish crab cake, lobster cream sauce, wilted spinach,
poached St Ewes egg,
chervil hollandaise (gf) 9.95

Signature prawn cocktail, lobster marie rose, romaine
lettuce, shaved fennel, cucumber and avocado salad
(gf) 10.95
Add Emperor prawn 1.50 e/a

Classics

Pea and mint risotto, chargrilled yellow courgette,
baked sunflower seeds, shaved Sussex charmer,
lemon dressed rocket, edible flowers (gf) (v) ** 14.95
Add smoked pancetta lardons 2.50

Signature chicken Caesar salad, romaine lettuce, soft
boiled St Ewe's egg, smoked anchovy and rosemary
crumb, Parmesan and truffle dressing
(gf) 16.50

Plant-based burger, signature house
sauce, marinated beef heart tomato, red onion, gherkin
and skin on fries (ve) 16.50
*Add vegan cheese 1.00
Add vegan bacon 1.00*

British wagyu beef burger, crispy onions, signature house sauce,
'Nduja ketchup, dill pickled gherkin and skin on fries ** 16.50
*Add Double Red Leicester 1.00
Add streaky bacon 1.00
Add smoked pulled pork 3.00*

10oz Fish and chips, haddock, triple cooked beef dripping chips,
crushed and minted marrow fat peas, homemade tartare sauce
(gf) 16.95

Chicken and ham pie, puff pastry lid, creamy tarragon
and white wine sauce, braised chicken and chunky ham,
English mustard and chive mash, beef fat roasted
carrots 17.95

Whole sole cooked on the bone,
caper buttered shrimps,
fresh lemon (gf) 21.50

Luxury fish pie, fresh haddock, scallops,
tiger prawns, and soft-boiled St. Ewe's egg,
lobster cream sauce, topped with Duchess potatoes
(gf) 19.50

Roasts for The Main Event

All served with beef dripping Yorkshire pudding (bottomless), rosemary and thyme seasoned roast potatoes, braised red cabbage, roasted carrots, shredded summer greens, lashings of house gravy

Duo of British pork.
12 hour braised belly and roast porchetta
cider braised apple, crackling 17.50

Filo pastry with summer vegetables, yellow courgette,
spinach, olive and roquito peppers, served with
confit new potatoes, leek puree, summer greens,
roasted onion gravy (ve) 17.50

Ballotine of roasted chicken supreme,
braised chicken and bacon stuffing, leek puree
18.95

Dry aged British rump cap,
homemade horseradish cream
19.95

Dry aged British sirloin of beef,
homemade horseradish cream,
giant Yorkshire pudding
21.50

Roast leg of British lamb,
homemade mint sauce, crispy lamb hash
22.95

Trio of roasts.
Dry aged rump cap, porchetta,
chicken and bacon stuffing 23.95

Perfect Sides

Star anise and smoked beef dripping roasted
carrots, pomegranate chimichurri (gf) 3.50

Rocket and Parmesan salad,
beersamic dressing (v) ** 4.25

Heritage tomato, pickled red
onion, baby basil (gf) (ve) 4.50

Confit new potatoes, smoked
pancetta lardons, pickled red onion
and baby watercress
(gf) ** 4.50

Summer greens, charred hispi cabbage,
grilled yellow courgette, peas, confit
garlic, chive and shallot butter
(v) (gf) ** 4.50

Cauliflower cheese, roasted cauliflower,
Cornish Orchards cider and summer
truffle cheese sauce
(gf) (v) 4.50

Extra Yorkshire puddings
available on request

(V) = VEGETARIAN DISH (VE) = VEGAN DISH (**) = CAN BE ADAPTED TO VEGAN OR GLUTEN FREE ON REQUEST
Gluten free and vegan menu available upon request. Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.