

THE CRICKETERS ON THE GREEN

SUNDAY ROAST MENU

12pm – 9pm

Table Snacks & Small Plates

Chorizo scratchings (gf) 3.50

Botanical marinated Nocellara
green olives (gf) (ve) 3.95

Freshly baked ancient grain sourdough,
summer truffle butter and Cornish sea salt ** (v) 5.50

Bang-Bang cauliflower, fermented
Scotch bonnet, yuzu and sesame mayo,
coriander shoots and fresh mint (gf) (ve) 5.95

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

To Start

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

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

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

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

Signature prawn cocktail, lobster marie rose, romaine
lettuce, shaved fennel, cucumber and avocado salad
(gf) 9.95
Add Emperor prawn 1.50 e/a

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

Classics

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

Fish and chips, Cornish Orchard cider battered
haddock, triple cooked beef dripping chips, crushed and
minted marrow fat peas, homemade tartare sauce
(gf) 16.95

Luxury fish pie, fresh haddock, scallops,
tiger prawns, and soft boiled St. Ewe's egg,
lobster cream sauce, topped with Duchess potatoes
(gf) 16.75

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.
Confit garlic and caper buttered shrimps,
fresh lemon (gf) 21.50

Plant-based burger, vegan bacon, smoked
vegan cheese, crispy onions, signature house
sauce, romaine lettuce, skin on fries,
avocado and basil mayo (ve) 18.95

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

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

Main Event

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

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

28 day aged sirloin of British beef,
homemade horseradish cream
23.95

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

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

Wild thyme and honey roasted Chicken supreme,
braised chicken and bacon stuffing, leek puree 19.95

Trio of roasts. Roast Sirloin of beef, pork belly,
chicken and bacon stuffing 24.95

Sides

Rocket and Parmesan salad,
beersamic dressing (v) 4.25

Heirloom tomato, pickled red
onion and basil (v) 4.50

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

Confit new potatoes, smoked
pancetta lardons, pickled red onion
and baby watercress
** 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.