

# THE CRICKETERS ON THE GREEN

## GLUTEN FREE / VEGAN 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

Freshly baked ancient grain sourdough,  
summer truffle butter and Cornish sea salt (v) 5.95  
*Vegan option with beersalmic and olive oil*  
*Gluten free bread available*

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, gluten-free bread and red sorrel (gf) 7.95

Heritage tomato and goats cheese salad,  
gluten free bread, toasted seeds,  
baby basil and bloody Mary dressing (gf) (v) 8.50

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

Cornish crab cake, lobster cream sauce, wilted spinach,  
poached St. Ewe's egg,  
chervil hollandaise (gf) 9.95

### 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*  
*Vegan option without Sussex charmer*

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

Plant-based burger, in a gluten free bun. 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 16.50 (gf) (ve)*

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

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

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

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

### Roasts for Main Event

*All served with gluten free Yorkshire puddings (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

### Sides

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

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

Rocket and Parmesan salad,  
beersalmic dressing (v) \*\* 4.25  
*Gluten free with herby Olive oil in place of beersalmic*  
*Vegan option without Parmesan*

Confit new potatoes, smoked  
pancetta lardons, pickled red onion  
and baby watercress (gf) \*\* 4.50  
*Vegan option without lardons*

Summer greens, charred hispi cabbage,  
grilled yellow courgette, peas, confit garlic,  
chive and shallot butter (v) (gf) \*\* 4.50  
*Vegan option with herby olive oil in place of butter*

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

*Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.*