

# THE CRICKETERS ON THE GREEN

## LUNCH MENU

Monday to Wednesday 11.30am – 6pm

### Table Snacks & Small Plates

Bombay spiced pork  
scratchings (gf) 3.25

Botanical marinated  
green olives (gf) (ve) 3.95

Freshly baked ancient grain sourdough,  
whipped smoked butter & Cornish sea salt (v) 5.50

Grilled flatbreads, salt baked beetroot, goats cheese,  
balsamic red onions and rocket (v) 5.95

Pork leek and apple sausage roll,  
Black pudding brown sauce 6.95

### Starters

Laverstoke Park buffalo mozzarella, heritage tomatoes,  
toasted seeds & Bloody Mary dressing (v) 8.50

Raclette soufflé, Ogleshiel cheese, crispy bacon,  
confit potato and gherkin garnish 8.75

Signature prawn cocktail, romaine lettuce,  
shaved fennel, pickled apple 9.50

Dorset 'Nduja scotch egg, avocado, lime and basil.  
Fennel & apple slaw 8.75

Wild garlic and rabbit terrine, tarragon,  
pear and elderflower puree, celeriac remoulade,  
sourdough toast 9.50

Cornish Crab cake, Wye Valley asparagus, lobster and  
champagne sauce, caviar crème fraiche 9.95

### Classics & Main Event

Signature Chicken Caesar salad, romaine lettuce,  
soft boiled St Ewe's egg, smoked anchovy and  
rosemary crumb, Parmesan truffle dressing 15.95  
*Add freshly grated Wiltshire Truffle 3.00*

Fish and Chips, beer battered haddock,  
beef dripping chips, minted marrow fat peas,  
tartare hollandaise 16.75

Luxury fish pie, fresh haddock, scallops, tiger prawns and  
a poached St. Ewes egg in a creamy lobster sauce.  
Topped with Duchess potatoes 18.50

Pea & asparagus risotto, chargrilled courgette,  
shaved Sussex Charmer and fresh mint 14.95 (v)  
*Add smoked bacon lardons 2.75*

Chicken Milanese, Organic British chicken coated  
in parmesan breadcrumbs, fresh egg linguini  
and angry tomato & 'nduja sauce 18.50

Ultimate chicken and ham pie. Hand raised hot  
water crust pastry, white wine braised chicken,  
flaked ham hock, leek and tarragon cream sauce. Served  
with creamed mash & beef fat carrots 17.50

### Robata Grill & Grosvenor Collection Burgers

Marinated flat iron steak,  
served pink, triple peppercorn  
sauce, skin on fries 21.95

British Wagyu beef burger, bacon jam,  
Red Leicester cheese. Signature house sauce, marinated  
beef heart tomato, red onion & gherkin 18.95

Plant based burger, smoked vegan cheese & vegan  
bacon. Signature house sauce, marinated beef heart  
tomato, red onion & gherkin (ve) 16.95

Bone in corn fed chicken,  
dauphinoise potatoes, asparagus  
and truffle jus (gf) 16.95

Whole sole cooked on the bone.  
Wild garlic and caper buttered shrimps,  
fresh lemon 21.50

Buttermilk chicken burger, avocado,  
coronation slaw, 'nduja tomato sauce 14.95

### Sides

Butterhead lettuce, radish,  
garden herb and flower  
salad, sumac dressing (gf)  
(ve) 3.50

Grilled asparagus, peas &  
spring green, wild garlic  
and caper butter (gf) 4.50

Heirloom varieties of Isle of  
Wight tomatoes, fresh  
rocket & parmesan. Olive oil  
and balsamic on the side (gf)  
(ve) 3.95

Triple cooked beef  
dripping  
chips with bone marrow  
gravy (gf) 4.50

Beef dripping  
skin on fries (gf) 3.50

Confit new potatoes,  
lemon, olive oil and soft  
garden herbs (gf) (v) 3.75

### Sauces

Fermented scotch bonnet & lime mayo (gf) (ve) 1.00 | Wild garlic and caper butter (gf) (v) 1.50 | Triple peppercorn sauce (gf) 2.00 | Bone marrow gravy (gf) 2.00  
Chervil & champagne hollandaise (v) 2.00

*Vegan and gluten-free menus are available on request.*

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## TABLE D'HOTE

2-courses 19.95 | 3-course 23.95 | Add sommelier's choice carafe 19.95

### *Starters*

Homemade soup, 3-hour braised onions, homemade veal stock, pulled feather blade of beef, Gruyere cheese crouton

Fresh South coast mackerel, pickled rhubarb and watercress salad

Pressed ham hock terrine, piccalilli and toasted sourdough

Freshly baked flat bread, crushed avocado, sumac marinated tomatoes, tahini dressed red onion & rocket salad (v)

### *Main Event*

Confit duck leg & chorizo cassoulet, white bean and tomato stew

Locally sourced sausages, see black board for details, English mustard & chive mash, wilted greens, thyme & onion gravy

Pea & asparagus risotto, chargrilled courgette, shaved Sussex Charmer and fresh mint (v)

Chicken Milanese, Organic British chicken coated in parmesan breadcrumbs, fresh egg linguini and angry tomato & 'nduja sauce

Baked Scottish salmon, Niçoise dressed new potatoes, soft boiled St Ewe's egg, heirloom tomatoes, green olives and grilled asparagus (gf)

Marinated flat iron steak, served pink, triple peppercorn sauce, skin on fries

### *Dessert*

Apple, mango and passion fruit crumble, spiced rum and St Ewe's egg custard (v)

Chocolate mousse pot, salted caramel sauce (v)

Amalfi lemon meringue pie, strawberry ice cream, fresh strawberries and lemon verbena (v)

Choice of 2 scoops of ice cream (see blackboard for flavours)

Choose your favourite cheese from our blackboard selection, pear chutney and crackers (v)

### *Sandwiches, Burgers & Baps*

All served with skin-on-fries and green apple slaw

Smoked pulled pork and cider apple bap 9.95

Smoked salmon open sandwich; grilled sourdough, crushed avocado, cold smoked salmon, radish, lemon zest and spring herbs 9.95

Ultimate ham & cheese; double grilled farmhouse bread, sliced speck ham, torn Tunworth cheese, truffle bechamel, wild thyme & honey 9.50

Club sandwich, crispy breadcrumbed chicken, maple cured bacon, crushed avocado, heritage tomatoes & fermented chilli mayo 9.50

British Wagyu beef burger, bacon jam, Red Leicester cheese. Signature house sauce, marinated beef heart tomato, red onion & gherkin 18.95

Buttermilk chicken burger, avocado, coronation slaw, 'nduja tomato sauce 14.95

Plant based burger, smoked vegan cheese & vegan bacon. Signature house sauce, marinated beef heart tomato, red onion & gherkin (ve) 16.95

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