

THE CRICKETERS ON THE GREEN

A LA CARTE MENU

Monday to Saturday 12pm until 9pm

Table Snacks & Small Plates

Chorizo scratchings (gf) 3.50

Botanical marinated Nocellara olives (gf) (ve) 3.95

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

Grilled flatbreads, 'Nduja sauce, roquito peppers,
bocconcini mozzarella pearls, fresh rocket 5.95

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

Hand stretched Italian burrata, robata grilled wild thyme and honey marinated
nectarines, pomegranate chimichurri, fresh rocket and sourdough
(v) ** 8.75 per person based on two sharing

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

Starters

Heritage tomatoes, Goat's cheese salad, grilled
sourdough, toasted seeds, baby basil & Bloody Mary
dressing (v) ** 8.50

Sussex Charmer cheese soufflé, Cornish Orchard
cider and summer truffle sauce
8.95

Signature prawn cocktail, lobster Marie Rose, romaine
lettuce, fennel, cucumber and avocado salad (gf) 9.95
Add Emperor Prawn 1.50 e/a

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

Pan seared king scallops, summer pea and mint, confit
new potato, Pancetta lardons and baby watercress
(gf) 12.95

Hoisin glazed crispy duck and watermelon salad, Asian
slaw, fermented red chilli, roasted sesame seeds
(gf) ** 8.95

Dorset 'Nduja Scotch egg, soft boiled St. Ewes egg,
avocado lime and basil puree
(gf) 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. Ewe's egg and chervil hollandaise
(gf) 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 (gf) 16.50

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

Luxury fish pie, haddock, scallops, tiger prawns,
soft boiled St. Ewe's egg, creamy lobster sauce,
topped with Duchess potatoes (gf) 18.75

Miso glazed 12-hour braised pork belly, wasabi mash,
black sesame puree, pak choi and fermented red chilli (gf) 21.50

Brick Lane spiced monkfish and king prawns wrapped in banana
leaf, South Indian sweet potato dahl, grilled flatbread 23.50

Pea & mint risotto, chargrilled yellow courgette, baked
sunflower seeds, shaved Sussex Charmer,
dressed rocket 14.95 (gf) (v) **
Add smoked Pancetta lardons 2.50

'Nduja chicken, grilled chicken breast, sourdough
bruschetta, fresh bocconcini, fiery tomato, basil and
mascarpone sauce 17.50

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

Robata Grill & Grosvenor Collection Burgers

All served with rosemary and thyme salted beef dripping skin-on-fries, upgrade to triple cooked chunky beef dripping chips for 1.00

10oz grass-fed British Rib-eye steak,
herb crusted Portobello mushroom, beersamic dressed baby watercress,
confit garlic, triple peppercorn sauce (gf) 29.95

9oz grass-fed Chateaubriand of British beef,
herb crusted Portobello mushroom, beersamic dressed watercress,
confit garlic, chervil hollandaise (gf) 34.95

British Wagyu beef burger, crispy onion, signature house
sauce, 'Nduja ketchup, dill pickled gherkin 16.50
Add Double Red Leicester 1.00
Add streaky bacon 1.00
Add smoked pulled pork 3.00

Buttermilk chicken burger, romaine lettuce,
beef tomato, avocado and basil mayo,
coronation slaw ** 16.95
Add bacon 1.00

Plant based burger, signature house sauce, marinated
beef heart tomato, red onion & gherkin (ve) 16.50
Add vegan cheese 1.00
Add vegan bacon 1.00

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

Double Barnsley lamb chop, herb crusted Portobello mushroom, beersamic
dressed watercress, confit garlic, chive and shallot butter (gf) 22.95

Sides

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

Pak choi, fermented red chili, miso and
sesame dressing (gf) (ve) 4.50

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

Heritage tomatoes, pickled red onion.
baby basil, Cornish sea salt (gf) (ve) 4.50

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

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

Rosemary and thyme salted beef
dripping skin on fries
(gf) ** 3.75

Proper triple cooked, rosemary and thyme
salted, beef dripping chips
(gf) ** 4.50
Add summer truffle cheese sauce 1.00

Sauces

Fermented scotch bonnet, yuzu & sesame mayo (gf) (ve) 1.50 | Confit garlic, chive and shallot butter (gf) (v) 1.50 | Triple peppercorn sauce (gf) 2.00
Chicken and Madeira gravy 1.50 (gf) 2.00 | Chervil hollandaise (gf) (v) 2.00 | Pomegranate chimichurri (gf) (ve) 1.50

GF = GLUTEN FREE (V) = VEGETARIAN DISH (VE) = VEGAN DISH () = CAN BE ADAPTED TO VEGAN OR GLUTEN FREE 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.