

THE CRICKETERS ON THE GREEN

GLUTEN FREE / VEGAN A LA CARTE MENU

Monday to Saturday 12pm until 10pm

Small Plates

Chorizo spiced pork scratchings (gf) 3.50

Green Goddess Nocellara olives
(gf) (ve) 3.95

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

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

Trio of 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 gluten free bread
(gf) (v) 8.75

Starters

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

Chicken and duck liver parfait, apricot and ginger
chutney, spiced onion crumb, toasted gluten free
bread and red sorrel (gf) 7.95

Dorset 'Nduja Scotch egg, soft boiled St. Ewe's egg,
avocado lime and basil purée
(gf) 8.50

Heritage tomatoes, Goat's cheese salad, grilled
sourdough, toasted seeds, baby basil &
Bloody Mary dressing (v) ** 8.50
*Vegan option with watermelon in place of Goat's cheese
Gluten free bread option*

Hoisin glazed crispy duck and watermelon salad, Asian
slaw, fermented red chilli, roasted sesame seeds
(gf) ** 8.95
Vegan option with crispy deep fried Hoisin mushrooms

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

Signature prawn cocktail, lobster Marie Rose, romaine
lettuce, 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 and chervil hollandaise
(gf) 9.95

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

Classics & Main Event

Pea & mint risotto, chargrilled yellow courgette, baked sunflower seeds,
shaved Sussex Charmer, dressed rocket (gf) (v) **14.95
*Add smoked Pancetta lardons 2.50
Vegan option with olive oil in place of Sussex charmer*

Plant-based sausage and olive oil mash,
summer peas, hispi cabbage, vegan gravy (ve) 15.50

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

10oz 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 and
a 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 purée, pak choi and fermented red chilli (gf) ** 21.50
Vegan option with miso glazed mushrooms

Brick Lane spiced cauliflower wrapped in banana leaf,
South Indian sweet potato dahl, grilled flatbread
(ve) 23.50

Robata Grill & Grosvenor Collection Burgers

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

British Wagyu beef burger, gluten free bun, crispy onion,
signature house sauce, 'Nduja ketchup,
dill pickled gherkin (gf) 16.50
*Add Double Red Leicester 1.00
Add streaky bacon 1.00
Add smoked pulled pork 3.00/*

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*

Buttermilk chicken burger, gluten free bun, romaine
lettuce, beef tomato, avocado and basil mayo,
coronation slaw (gf) 16.95
Add bacon 1.00

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

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

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

Sauces

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

Perfect Sides

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

Rosemary and thyme salted beef dripping
skin on fries (gf) ** 3.75
*Vegan option cooked in
British rapeseed oil*

Rocket and fresh Parmesan salad,
balsamic dressing (gf) (v) 4.25

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

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

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

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

Proper triple cooked, rosemary and thyme
salted, beef dripping chips
(gf) ** 4.50
*Add summer truffle cheese sauce 1.00
Vegan option cooked in British rapeseed oil*

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