

THE CRICKETERS ON THE GREEN

A LA CARTE MENU

Monday to Saturday 12pm until 10pm

Small Plates

Chorizo spiced pork scratchings (gf) 3.75

Freshly baked ancient grain sourdough,
summer truffle butter & Cornish sea salt (v) ** 5.95

Grilled flatbreads, 'Nduja sauce, roquito
peppers, bocconcini mozzarella pearls, fresh
rocket 6.25

Green Goddess Nocellara olives (gf) (ve) 3.95

Bang-Bang cauliflower, yuzu and sesame
Mayo, shredded coriander shoots and fresh mint
(gf) (ve) 5.95
Upgrade to Kings Prawn Tempura 2.95

Hand stretched Italian burrata, robata grilled wild thyme and honey marinated
nectarines, pomegranate chimichurri, fresh rocket and sourdough
(v) ** 8.75

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

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 Brioche and
red sorrel ** 7.95

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

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

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

Hoisin glazed crispy duck and watermelon salad, Asian
slaw, fermented red chilli, roasted sesame seeds
(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 14.95 (gf) (v) **
Add smoked Pancetta lardons 2.50

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, haddock, triple cooked beef
dripping chips, crushed & minted marrow fat peas,
homemade tartare sauce
(gf) 16.95

'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

Luxury fish pie, haddock, scallops, tiger prawns,
soft boiled St. Ewe's egg, creamy lobster sauce,
topped with Duchess potatoes (gf) 19.50

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

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

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

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

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, romaine lettuce,
beef tomato, avocado and basil mayo,
coronation slaw ** 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

Rocket and fresh Parmesan salad,
beersamic dressing (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

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

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

GF = GLUTEN FREE (V) = VEGETARIAN DISH (VE) = VEGAN DISH (**) = CAN BE ADAPTED TO VEGAN OR GLUTEN FREE REQUEST
Gluten free or 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.