

THE CRICKETERS ON THE GREEN

A LA CARTE MENU

Thursday to Saturday 12pm – 9pm

Table Snacks & Small Plates

Bombay spiced pork
scratchings (gf) 3.25

Botanical marinated
green olives (gf) (ve) 3.95

Smoked ham hock and cheddar croquettes, spring
truffle and parmesan dressing 7.50

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, Oglesfield cheese, crispy bacon,
confit potato and gherkin garnish 8.75

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

Bang Bang cauliflower, fermented scotch bonnet
mayo and shredded Thai herbs (gf) (ve) 7.25

Gin cured salmon, wild garlic cream,
pickled rhubarb & red vein sorrel (gf) 10.50

Crispy duck and watermelon salad,
pickled cucumbers, fermented red chilli,
Thai basil, soy & ginger dressing (gf) 9.25

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

12hour braised pork belly, raclette potato terrine,
wild garlic puree, peas, bacon and braised spring greens,
Madeira cream sauce 19.50

Brick lane Lamb chop curry. Marinated and grilled
lamb chops, medium spiced tomato & cardamom curry sauce,
pilau rice, onion seed raita, green chilli and mint chutney,
Masala spiced popadom 23.95

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

12oz cote-de-bœuf, champagne hollandaise,
skin on fries (gf) 34.95

Garam masala marinated lamb chops, green chilli,
coriander & mint chutney (gf) 19.95

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

Star anise and duck fat roasted
carrots, goat's curd and green
chilli and mint chutney (gf) 3.50

Salt baked Heirloom beets,
pomegranate dressing and
chervil (gf) (ve) 3.50

Beef dripping
skin on fries (gf) 3.50

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

Potato, cheese & bacon terrine.
Dauphinoise potatoes topped
with bacon jam and
Oglesfield cheese 4.95

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

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 | Green chilli, coriander and mint chutney (gf) (ve) 1.50 | Spring chicken and truffle jus (gf) 2.00

Vegan and gluten-free menus are available 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.

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DRINKS MENU

<i>Draft Beer</i>	Half	Pint	<i>Champagne/Sparkling</i>	125ml			Bottle	<i>Cocktails</i>
Camden Hells	2.90	5.80	Coates & Seely, Britagne Brut Reserve NV	11.50			55.00	Elderflower Mule 10.50 Warner's Elderflower Gin, Ginger Beer, Lime Juice, Mint
Cornish Gold Cider	2.50	5.00	La Folie Sparkling Rose, Mirabeau, Provence	11.30			45.00	
Grolsch Pilsner	2.50	4.90	Taittinger Champagne, Brut Reserve NV	12.50			72.00	Mojito 10.50 Koko Kanu Rum, Lime Juice, Mint, Soda
Guinness	2.80	5.60						
Meantime Easytime	2.80	5.50						
Meantime IPA	2.90	5.80						
Peroni Nastro Azzurro	3.00	6.00						
Pilsner Urquell	2.80	5.60						
Seasonal Ale	2.25	4.50						
<i>Soft Drinks</i>			<i>White Wine</i>					
Appletiser		3.40	Albarino, Domingo Martin, Rias Baix 2020	11.30	15.50		45.00	Rhubarb & Apple Crumble 11.00 Chase Rhubarb & Apple Gin, Chambord Liqueur, Ginger Ale
Elderflower Sparkling Presse		3.40	Chenin Blanc, Rebeland	7.50	10.00		27.00	Cosmopolitan 10.50 Ketel One, Cranberry, Grand Marnier, Lime Juice
Coca Cola		3.20	Haystack Chardonnay, Journeys, S'bosch	9.50	12.50		36.00	Espresso Martini 10.50 Ketel One Vodka, Kahlua Coffee Liqueur, Coffee Extract, Vanilla Syrup
Coca Cola Zero Sugar, Draught		4.20	Macabeo, Finca Valero, Carinena	6.00	7.50		22.00	Peach Cup 10.00 Hayman's Peach Gin, Peach Liqueur, Luscombe Lemon
Coca Cola, Draught		4.20	Picpoul di Pinot, Cap Cette	7.80	10.50		29.50	Rockstar Martini 12.50 Ketel One Vodka, Passoã, Pineapple Juice, Passion Fruit Purée
Diet Coke		3.20	Pinot Gris, Jean Biecher	8.00	10.50		30.00	Royal Elderflower 11.00 Coates & Seely and St. Germain
Diet Coke, Draught		4.20	Sauvignon Blanc Touraine, Chat Roche	9.00	12.00		34.00	Grosvenor Collection Garden Spritz 11.00 Hayman's Gin, St Germain, Soda, Prosecco, Lime Juice
Double Dutch		3.00	Terra Alpina Pinot Grigio Dolomiti					British Negroni 11.00 Sipello, Silent Pool, Discarded Vermouth
Cucumber & Watermelon			Trebbiano d'Abruzzo, Ponte Miliano		8.00		23.00	The Perfect Storm 10.00 Cut Rum Spiced, Ginger Beer, Lime Juice
Double Lemon								Rhubarb Spritz 11.50 Chase Rhubarb & Apple Gin, Peach Liqueur, Soda, Prosecco
Ginger Ale								
Ginger Beer								
Indian Tonic Water								
Skinny Tonic Water								
Soda								
Eager		4.00	<i>Rosé Wine</i>					
Apple Juice			Azure Rosé Mirabeau, Provence	11.50	15.50		45.00	
Cranberry Juice			Miraflors Rosé, Domaine Lafage	10.00	12.90		38.00	
Grapefruit Juice			Pinot Grigio Blush pavia, Conto Vecchio	7.00	8.00		26.00	
Orange Juice								
Pineapple Juice								
Pomegranate Juice								
Tomato Juice								
Luscombe		3.80	<i>Red Wine</i>					
Elderflower			Cote Sud Catalanes, Domaine Lafage				28.50	
Hot Ginger Beer			Cotes du Rhone Rouge, St Cosme				39.00	
Rhubarb Crush			Huntsman Shiraz Journey's End Stellenbosch	10.50	12.00		35.00	
Sicilian Lemon			La Traca Tinto, Bodega, Valencia	8.00	10.50		29.50	
			Lorosco Reserva Cabernet Sauvignon	7.00	8.50		25.00	
			Moonseng Merlot, Saint Mont	7.50	9.50		28.00	
			Tempranillo Garnacha, Carinena	6.00	7.50		22.00	