

THE CRICKETERS

ON THE GREEN

DESSERTS & CHEESE

We've included something to suit everyone's taste, revisiting old favourites and using seasonal fruits to produce a series of vibrant, indulgent and homemade dishes.

**Braeburn apple and gooseberry crumble,
St. Ewe's egg and bay leaf custard
(gf) (v) ** 7.25**

Signature sticky toffee, spiced brandy snap,
vanilla ice cream and miso caramel sauce
(gf) (v) 7.75
Paired perfectly with Quinta Vallado 20 yr port

**Nectarine and summer berry Eton mess,
pink peppercorn meringue, raspberry
sorbet and crème Chantilly (gf) (v) 7.95**
Paired perfectly Royal Elderflower Cocktail

Baked vanilla cheesecake,
blueberry compote, mango sorbet 7.95

Amalfi lemon meringue pie, raspberry
sorbet, fresh raspberries and micro basil
(v) 8.95

**Luxury chocolate fondant, banoffee
parfait, caramelised biscuit crumb
(v) 8.95**

**Strawberry and mango sundae.
Strawberry ice cream, mango sorbet,
Chantilly cream, fresh raspberries,
passion fruit coulis (gf) (v) ** 8.95**

**Chocolate and honeycomb ice cream
sundae. Chantilly cream, salted caramel
sauce caramelised biscuit crumb
(v) ** 8.95**

Golden chocolate bomb, salted caramel ice
cream, chocolate mousse, espresso and
Baileys pouring sauce (v) ** 9.95 V
Paired perfectly with Espresso Martini

Selection of Ice Creams and Sorbets:

Vegan vanilla, chocolate, strawberry,
salted caramel, honeycomb ice cream.
Raspberry sorbet, mango sorbet,
(v) (ve) 1 scoop 2.25 e/a | 3 scoops 6.25

British cheese selection:

Fresh grapes, artisan crackers, real ale chutney.
Choose from Rosary Ash Goat's cheese, Sussex
Charmer, Oxford blue, Tunworth Brie
2 cheeses 9.50 / 4 cheeses 15.00
Paired perfectly with Manzanilla Sherry or Warre's Port

Organic Tea Blends

Ever-So-English Breakfast or Earl Grey 2.75

Queen of Green or Proper Peppermint 2.65

Sweet Chamomile or Berry Boost 2.55

Marimba Hot Chocolate

Choose white, milk or dark chocolate 3.45

Iron & Fire Coffee

Single Espresso 2.40

Americano or Double Espresso 2.65

Cappuccino or Flat White 2.95

Café Mocha 3.45

Macha, Turmeric or Beetroot Latte 3.20

Liqueur Coffee with Double Cream from 5.50
Baileys, Amaretto or Whiskey

*(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.*