

THE CRICKETERS ON THE GREEN

SUPPER MENU

Monday to Wednesday 6pm – 9pm

Table Snacks & Small Plates

Bombay spiced pork
scratchings (gf) 3.25

Botanical marinated
green olives (gf) (ve) 3.95

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

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

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

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

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

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

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

Beef dripping
skin on fries
(gf) 3.50

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

Breakfast Social
All happiness depends on
a leisurely breakfast

Monday to Sunday
7am – 11am

Table D'Hote Social
Indulge in a 2-course
or 3-course menu

Monday to Wednesday
11.30am – 6pm

Sunday Social
Sundays just aren't Sundays without
a seriously delicious roast

Sunday
12pm – 6pm

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, Bretagne 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>White Wine</i>	175ml	250ml	Rhubarb & Apple Crumble 11.00 Chase Rhubarb & Apple Gin, Chambord Liqueur, Ginger Ale	
			Albarino, Domingo Martin, Rias Baix 2020	11.30	15.50	45.00	
			Chenin Blanc, Rebeland	7.50	10.00	27.00	Cosmopolitan 10.50 Ketel One, Cranberry, Grand Marnier, Lime Juice
			Haystack Chardonnay, Journeys, S'bosch	9.50	12.50	36.00	
			Macabeo, Finca Valero, Carinena	6.00	7.50	22.00	Espresso Martini 10.50 Ketel One Vodka, Kahlua Coffee Liqueur, Coffee Extract, Vanilla Syrup
			Picpoul di Pinot, Cap Cette	7.80	10.50	29.50	
			Pinot Gris, Jean Biecher	8.00	10.50	30.00	
			Sauvignon Blanc Touraine, Chat Roche	9.00	12.00	34.00	Peach Cup 10.00 Hayman's Peach Gin, Peach Liqueur, Luscombe Lemon
			Terra Alpina Pinot Grigio Dolomiti			41.00	
			Trebbiano d'Abruzzo, Ponte Miliano		8.00	23.00	Rockstar Martini 12.50 Ketel One Vodka, Passoã, Pineapple Juice, Passion Fruit Purée
				175ml	250ml	Bottle	Royal Elderflower 11.00 Coates & Seely and St. Germain
			Azure Rosé Mirabeau, Provence	11.50	15.50	45.00	
			Miraflores Rosé, Domaine Lafage	10.00	12.90	38.00	Grosvenor Collection Garden Spritz 11.00 Hayman's Gin, St Germain, Soda, Prosecco, Lime Juice
			Pinot Grigio Blush pavia, Conto Vecchio	7.00	8.00	26.00	
			<i>Rosé Wine</i>	175ml	250ml	Bottle	British Negroni 11.00 Sipello, Silent Pool, Discarded Vermouth
				175ml	250ml	Bottle	The Perfect Storm 10.00 Cut Rum Spiced, Ginger Beer, Lime Juice
			Cote Sud Catalanes, Domaine Lafage			28.50	
			Cotes du Rhone Rouge, St Cosme			39.00	Rhubarb Spritz 11.50 Chase Rhubarb & Apple Gin, Peach Liqueur, Soda, Prosecco
			Huntsman Shiraz Journey's End Stellenbosch	10.50	12.00	35.00	
			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	
<i>Soft Drinks</i>							
Appletiser		3.40					
Elderflower Sparkling Presse		3.40					
Coca Cola		3.20					
Coca Cola Zero Sugar, Draught		4.20					
Coca Cola, Draught		4.20					
Diet Coke		3.20					
Diet Coke, Draught		4.20					
Double Dutch		3.00					
Cucumber & Watermelon							
Double Lemon							
Ginger Ale							
Ginger Beer							
Indian Tonic Water							
Skinny Tonic Water							
Soda							
Eager		4.00					
Apple Juice							
Cranberry Juice							
Grapefruit Juice							
Orange Juice							
Pineapple Juice							
Pomegranate Juice							
Tomato Juice							
Luscombe		3.80					
Elderflower							
Hot Ginger Beer							
Rhubarb Crush							
Sicilian Lemon							