

SUNDAY ROAST MENU

THE CRICKETERS ON THE GREEN

STARTERS

Homemade seasonal soup, ciabatta, salt and oil £5.95

Salad of grilled artichokes, borlotti beans, smoked confit tomatoes, spring onions, mint £6.75 (vg)

Torn buffalo mozzarella, beef and heritage tomatoes, broad beans, basil and herb Kalamata olive oil, toasted ciabatta £8.95 (v)

Potted duck liver parfait, slow cooked red onion jam, toasted sour dough £7.75

Grosvenor Collection prawn cocktail, spicy bloody Mary sauce, avocado, cucumber, iceberg lettuce, wedge of lemon, brown bread and butter £8.95

Carpaccio of seared yellow fin tuna, dressed with mizuna leaf, heritage carrot, yuzu and truffle dressing £9.50

BRITISH CLASSICS

Grosvenor Collection slow cooked shepherd's pie, carrots, celery, Worcester sauce, piped Parmesan mashed potato, heritage carrots and turnips, jug of gravy jus £13.95

Grosvenor Collection fish and chips, skin off 8oz haddock fillet, Hog's Back Tea batter, crushed minted peas, homemade tartare sauce, wedge of lemon £13.95

Green spinach risotto, spring peas, wild garlic, broad beans, pea shoots, sprinkled with Ellie's Dairy crumbled goat's cheese £13.00 (v)

ROASTS

Banham chicken duo of roast breast and leg, mushroom, truffle & rosemary stuffing, goose fat potatoes, jug of gravy £15.50

Slow roasted pork belly, apple sauce, crackling, goose fat potatoes, spring greens, Savoy cabbage, roasted heritage carrots, jug of gravy £18.95

Fulks butcher's prime sirloin of beef, horseradish, goose fat potatoes, Yorkshire pudding, spring greens, roasted heritage carrots, jug of gravy £21.95

Puff pastry Wellington, roasted butternut squash, Somerset Brie, spinach, lentils and duxelles, olive oil roast potatoes, jug of mushroom gravy £14.95 (v)

FAMILY DINING

(for the table 48 hours notice required)

Whole roast suckling pig, baked apples, mashed celeriac, spring greens, Savoy cabbage, roasted heritage carrots, jug of gravy £22.00 per head, minimum 20 people

Shoulder of Surrey lamb, caramelised garlic & shallots, dauphinoise potatoes, spring greens, braising jus £18.50 per head for 6 people

Braised shoulder of venison, juniper & port, mashed potatoes, Savoy cabbage £19.50 per head for 6 people

Rib of beef on the bone, horseradish, goose fat potatoes, Yorkshire pudding, spring greens, Savoy cabbage, roasted heritage carrots, jug of gravy, £27 per head

(2 bone will feed 4 people, 4 bone up to 8, 5 bone up to 10)

ON THE SIDE

A selection of seasonal side dishes and pub favourites

Fulk Bros butcher's pigs in blankets £3.50

Homemade Yorkshire puddings £1.00 (v)

Goose fat roast potatoes £2.95

Extra fine green beans, garlic, Parmesan £4.75

Three Cheddar baked, gratinated cauliflower cheese £4.50 (v)

Roman style courgettes, finished with chopped mint £5.00 (v)