



THE CRICKETERS
CLAVERING

NIBBLE & SHARE

Bread & Olives £6.75 **VG** | Padron Peppers £5 **GF** | Olives £4.5 **GF VG**

Charcuterie Board - Prosciutto, Salami, Chorizo, Pickles, Olives, sun blushed tomatoes, focaccia £20

Garden Mezze Board, sweet potato falafel, katsu curry arancini, padron peppers, sun blushed tomatoes, smoked hummus, olives, focaccia £20 **VG DF**

2 courses £27 | 3 courses £32

STARTERS

Soup of the day, focaccia **VG DF GFA**

Chicken Caesar, crispy gem, salted anchovy, focaccia crouton **GFA**

Torched Mackerel, crispy chickpea, mustard creme fraiche, red pepper oil, rye shards

Spiced Cauliflower, charred leeks, smoked hummus, dukkah **VG DF GF**

Heritage Tomato & Burrata salad sunflower pesto **GF**

MAIN COURSE

Roast Sirloin of Beef **DFA GFA**

Roast Blythburgh Old Spot Pork Loin **DFA GFA**

Roast Spiced Butternut Squash **VGA DFA GFA**

All roast come with Yorkshire pudding, roast potatoes, carrot puree, braised red cabbage, savoy cabbage & chantenay carrots.

Seabass Fillet, summer risotto, chorizo crumb **GF**

Cricketers Dry aged Smashed Beef Burger, Tennessee bun, bacon jam, gem, gherkin, beef tomato, American cheese

Katsu Sweet Potato & Oyster Mushroom, pickled shimeji, wilted spinach, red onion petals & coriander **VG DF GF**

Barsham Beer Battered Haddock, triple cooked chips, peas, chunky tartare **GF DF**

Seared Chalk Stream Trout, Jersey Royal salad, peas, gem, broad bean, oyster mushrooms & pancetta **GF**

SIDES £5.5

Roast Potatoes **DF GF** / Cauliflower Cheese **GF** / Buttered Mash Potato **GF** / fries **GF** / handcuts **GF** / rocket salad **DF GF** / garlic buttered green beans **DF**

Please let a team member know of any allergies or dietary requirements

V Vegetarian **GF** Gluten free **VG** Vegan **DF** Dairy free **N** Contain Nuts **GFA** Gluten free available