

Set lunch menu 2 course £23, 3 course £26, Monday to Friday lunch

THE CRICKETERS

Ham hock & chicken croquette, tarragon mayonnaise, pickled mustard seed Beer Braised short rib, mashed potato, carrot, winter greens, onion Sticky date & fig toffee pudding, vanilla ice cream, toffee sauce

Bread & olives £7 GF DF VG | Padron peppers £5 GF | Olives £5 GF DF VG

Sharing

Ploughmans, scotch egg, pork pie, hock, cheddar, pickle, cornichon, Bramley apple £22 Charcuterie board prosciutto, salami, chorizo, pickles, sun blush tomato, olives £22 Baked camembert, red onion marmalade £18 V

Small Plates

Soup of the day V £6.5

Ham hock & chicken croquette, tarragon mayonnaise, pickled mustard seed £10 Scotch Egg, celeriac remoulade, watercress & sunflower seed pesto £9 Beetroot & Gin cured chalk stream trout, cucumber, creme fraiche £10 Watercress arancini, butternut squash, chili, toasted seed V£9

Mains

Old Spot Pork Belly, creamed potato, Bramley apple, roasted carrot, greens, jus GF £22 Beer battered haddock, hand cut chips, peas, tartare GF £18 Ribeye steak, pepper sauce, triple cooked chips GF £32 Smashed dry aged beef burger, bretzel bun, chilli jam, American cheese £19 Cod loin, saffron mash, lobster bisque, samphire GF £22 Roasted Heritage carrots, baby beets, cauliflower puree, winter greens potato rosti VG £17 Chicken, braised potato, edamame bean, pea broth and winter greens GF £20 Beer Braised short rib, mashed potato, carrot, winter greens, onion GF £19 Pie of the day, creamed potato, greens

Sides £5

posh chips | BBQ hispi cabbage sriracha mayo V | triple cooked chips VG GF rosti chips truffle GF

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts Please let a team member know of any allergies or dietary requests An optional 10% service charge will be applied to your bill