

Cocktail of the Month ~ Strawberry Daiquiri 11



WARM UP

Gordal Olives 4 Focaccia, Chiltern Rape Seed Oil, Balsamic Vinegar 4.25

OPENERS

Cider Battered Cod Cheeks, Watercress, Tartare Sauce 8

Salt and Pepper Cornish Squid, Soy Dip 9.50 *df*

Cornish Crab Toast, Kohlrabi, Granny Smith Apple 9.50 *df*

Half Pint of Shell On Pinky Prawns, Mary Rose Sauce, Brown Bread 8 *gf, df*

Burratina, Heritage Tomatoes, Salsa Verde 9.50 *v gf*

Caesar Salad, Chargrilled Chicken, Stockings Farm Bacon, Parmesan, Anchovies, Croutons 8.75 | 16

Aubergine Parmigiana, Rocket Salad 8.50 *v*

Open Beef Sandwich, Horseradish Cream, Tomato and Chive Salad 11

MAIN PLAY

Cider Battered Fish And Chips

Hand Cut Chips, Mushy Peas, Tartare Sauce 17 *gf, df*

Chargrilled Rib Eye, Portobello Mushroom, Confit Cherry Tomatoes, Hand Cut Chips 28 *gf, df*

Chargrilled Marinated Stockings Farm Pork Chop, Butterbean Cassoulet 17.50 *df*

Pan Fried Fillet of Salmon, Warm Niçoise Salad 18 *gf*

Linguine, Shetland Mussels, King Prawn, Garlic, Chilli, Gremolata 18

Shetland Moules Mariniere, Frites 16.75 *gf*

Risotto, Golden Courgette, Asparagus, Pea, Mint, Ricotta 16 *v*

The Cricketers Cheeseburger

Smoked Cheddar, Bacon, Lettuce, Tomato, Crispy Onions, BBQ Sauce, Hand Cut Chips 16.50 *gf, df*

SIDES

Hand Cut Chips 4.25 Truffle and Parmesan Hand Cut Chips 5 Skinny Fries 4

Green Beans, Almonds, Chilli 4.50 Garden Salad 5

COLTS

Traditional Fish and Chips, Mushy Peas 8 *gf, df*

The Cricketers Cheeseburger, French Fries 8 *gf df*

Cackleberry Farm Scotch Egg, Baked Beans 7.50

Linguine, Tomato Sauce, Parmesan 7.50 *v*



STICKY WICKET

Stem Ginger Cheesecake, Poached Rhubarb 8

Lemon + Elderflower Posset, Raspberries, Shortbread 7

Chocolate Brownie, Griottine Cherry, Banoffee Ice Cream 8.50 gf

Affogato 6 gf

Homemade Ice Creams 3 per scoop Vanilla, Banoffee, Chocolate

Sorbets 3 per scoop gf Passion Fruit Sorbet, Blackberry Sorbet, Raspberry Ripple - £3 per scoop df

Nettlebed Creamery Cheeseboard - Bix, Highmoor and Witheridge 9.50

BRUNCH ~ 10-11.30AM

Stockings Farm Bacon Roll 6.00 Stockings Farm Sausage Roll 6.00 Fried Egg Roll 5.50

The Breakfast Roll (Fried Egg, Bacon, Sausage) 7.50 Avocado, Poached Egg, Granary Toast 8.00

EXTRAS ~ Grilled Bacon 1.75 Fried or Poached Egg 1.50 Stockings Farm Sausage 2.00

BREAKFAST FIZZ

Champagne, Charles Heidsieck Brut Reserve, France 11

NV Prosecco Spumanto Extra Dry, Spain 6.75

Bucks Fizz 6.75 Cricketers Bloody Mary 8 Virgin Bloody Mary 4

TWO SPOONS TEAS

Classic English Breakfast 3.25 Peppermint 3.25 Green and Peppermint 3.25

Royal Earl Grey 3.25 Chamomile 3.25 Fresh Garden Mint 3.25

UE COFFEE

Americano 3 Flat White 3.25 Latte 3.25 Cappuccino 3.25

Espresso 2.75 | 3.50 Iced Coffee 3.50 Liqueur Coffee 7

Hot Chocolate, Whipped Cream, Marshmallows 4

Monin Syrups - Cinnamon, 0.50

Milks – Full Fat, Semi Skimmed, Oat

Please inform us of any dietary requirements or allergens

A discretionary service charge of 12.5% will be added to tables of 6 or more

v – vegetarian, gf – gluten free, gfr – gluten free on request, df – dairy free, dfr – dairy free on request