

Sunday Menu December

Cricketers Bloody Mary

Stolichnaya, Tomato Juice, Sanderman Port, Tabasco, Worcestershire Sauce, Celery Salt, Fresh Horseradish, Lemon 11

WARM UP

Nocellara Olives 4.50 (gfr, dfr) Artisan Breads, Butter, Rosemary and Orange Salt 4.50 (gfr, dfr)

Padron Peppers, Aioli 6.50 (gf, df) Sausage Chestnut Roll, Cranberry Sauce 6.50 (n) Hot Chicken Wings, Sriracha 6.50 (gf)

OPENERS

Celeriac and Hazelnut Soup, Colston Basset Cheese Straw 7.25 (gfr, n)

Turkey and Ham Hock Terrine, Fig, Burnt Onion Purée (gfr)

Crispy Goat's Cheese Crottin, Sprout Slaw, Chestnut Hummus, Cranberry Dressing 10 (v)

½ Pint Prawns, Seafood Sauce, Granary Bread 8.75 (gfr, dfr)

Crispy Cornish Squid, Chilli, Garlic and Soy Dip 9.75 (gfr, df)

Citrus and Gin Cured Salmon, Clementine and Fennel Salad 10 (gf)

St Austell's Mussels, Marinere Sauce, Mopping Bread 10 | Large with Fries 19 (gfr)

MAIN PLAY

Roast Sirloin of Aberdeen Angus Beef 21 (gfr)

Yorkshire Pudding, Rosemary and Thyme Potatoes, Crushed Roots, Greens, Gravy

Roasted Cotswold Chicken Breast 19.50 (gfr)

Rosemary and Thyme Potatoes, Pigs in Blankets, Sage and Onion Stuffing, Cranberry, Crushed Roots, Greens, Gravy

Chestnut Mushroom and Spinach Pudding 17.50 (vg)

Rosemary and Thyme Potatoes, Crushed Roots, Greens, Gravy

Fish and Chips, Haddock, Hand Cut Chips, Mushy Peas, Tartare Sauce 19.75 (gfr)

Chargrilled Ribeye Steak, Kale, Peppercorn Sauce, Hand Cut Chips 32 (dfr, gfr, n)

Cricketers Cheeseburger 18.75

Smoked Cheddar, Stockings Farm Bacon, Burger Sauce, Caramelised Onions, Hand Cut Chips

Black Pepper Gnocchi, Sprouts, Squash, Parmesan, Pickled Red Onions, Brown Butter 18 (v)

Cornish Seafood Linguine, Chilli, Lemon, Parsley, Butter 12 | 20 (dfr)

SIDES

Hand Cut Chips 5 (gfr) Fries 4.50 (gfr) Truffle and Parmesan Hand Cut Chips 5.50 (gfr)

Buttered Winter Greens 4.50 (dfr, vgr) Sticky Red Cabbage 5 Garden Salad, House Dressing 5

Pigs In Blankets 5

COLTS

- Roast Sirloin of Beef, Yorkshire Pudding, Rosemary and Thyme Potatoes, Roots, Greens 11 (gfr)
 Roast Cotswold Chicken Breast, Yorkshire Pudding, Rosemary and Thyme Potatoes, Roots, Greens 10 (gfr)
 Traditional Battered Fish and Chips, Mushy Peas 8.50 (df, gfr)
 Cricketers Cheeseburger, Fries 8.50
 Scotch Egg, Garden Peas 8 (df)
 Black Pepper Gnocchi, Sprouts, Squash, Parmesan, Pickled Red Onions, Brown Butter 8.50 (v)

STICKY WICKET

- Cinnamon Pannacotta, Muscovado Pear, Salted Caramel Sauce (v, gfr)
 Visione Di Lugi Grappa 4.50
 Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream 8.50
 Vin Santo 15
 Chocolate and Orange Mousse, Gingerbread Ice Cream 8.35 (v)
 Espresso Martini 11
 Black Forest Cheesecake, Boozy Cherries 9
 Barossa Valley Botrytis Semillon 12
 Colston Bassett Stilton, Isle of Mull Cheddar, Baron Bigod, Pumpkin Chutney, Biscuits 10.50
 Sandeman Port LBV 4.60
 Affogato 6.50 (add Tia Maria for 4.50) (gf, df)
 Homemade Ice Cream £3 per scoop
 Chocolate Brownie, Vanilla, Honeycomb, Rum and Raisin, Cinnamon
 Homemade Sorbet £3 per scoop
 Tangerine, Passionfruit (gf, df)

BRUNCH 9.30 – 11 am

- Stockings Farm Bacon Roll 6.75 (dfr) Fried Egg Roll 6.50 (dfr)
 The Breakfast Muffin - Fried Egg, Bacon, Sausage Patty 8.50 (dfr)
 Smoked Salmon, Scrambled Eggs, Sourdough 14 (dfr)
 Smashed Avocado, Chilli, Lime, Poached Egg, Sourdough 9.50 (dfr, gfr)
 Grilled Bacon 2.75 (df) Fried or Poached Egg 2.50 (dfr, gfr) Stockings Farm Sausage 2.75 (dfr)

TWO SPOONS TEAS – 3.25

Classic English Breakfast, Peppermint, Green, Royal Earl Grey, Chamomile, Fresh Garden Mint

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 7.50 Hot Chocolate, Whipped Cream, Marshmallows 4

Dietary Requirements

v=Vegetarian Vg= Vegan df= Dairy Free dfr= Dairy Free Request gf= Gluten Free gfr= Gluten Free Request n= contains nuts

Please inform us of any Dietary requirements or Allergens.
 Sean's Legendary Quiz, every Sunday, 8.30pm. Last Sunday of the Month is Music.