

# THE CRICKETERS ARMS

## FOR HARVEYS ALES & HOME COOKING

### SUMMER MENU

**Mondays and Tuesdays - OPEN 11.30 am - 10 pm (Food served 12 - 8 pm)**

**Wednesdays to Saturdays - OPEN 11.30 am - 11 pm (Food served 12 – 9 pm)**

**Sundays and Bank Holiday Mondays - OPEN 12 – 7 pm (Food served 12 – 5 pm)**  
**(SEE OUR SUNDAY LUNCH MENU)**

#### LIGHT BITES

GRILLED GARLIC CIABATTA 3.75 **VG**

GRILLED CHEESY GARLIC CIABATTA 4.75

BREAD SELECTION AND OLIVES WITH OIL AND BALSAMIC 5.50 **VG, DF**

HOMEMADE HUMMUS WITH PITTA BREAD 5.00 **VG, DF**

MARINATED OLIVES 4.00 **VG, GF, DF**

#### APPETISERS

SOUP OF THE DAY with warm ciabatta/gluten free roll 7.50

CHARGRILLED GARLIC BRUSCHETTA topped with mozzarella, avocado, tomato and pesto 8.00

MAPLE GLAZED HOT CHICKEN WINGS with sirracha mayonnaise 7.50 **GF**

BREADED WHITEBAIT with tatar sauce 7.50

KING PRAWN COCKTAIL King prawns in Marie Rose sauce on crisp baby gem with granary bread 8.00

SMOKED MACKEREL AND HORSERADISH PATE with pickled cucumber and toasted ciabatta 7.50

BAKED CAMEMBERT infused with garlic and rosemary, with red onion marmalade and  
toasted ciabatta strips (ideal for 2 to share) 13.50 **V**

PORK BELLY CUBES in a sticky soy, honey and ginger reduction with spring onion and chilli 8.50

#### FROM THE CHARGRILL

8oz PRIME FILLET STEAK 29.00

10oz 28 DAY AGED SIRLOIN STEAK 26.00

Both served with our house chips, grilled tomato on the vine, field mushroom, homemade battered onion rings  
and either a peppercorn or blue cheese sauce

#### OUR HOME-MADE STEAK MINCE BURGER

Served in a toasted brioche bun/gluten free bun, with lettuce, beef tomato, red onion,  
smoky tomato relish, house chips and slaw

Steak Burger 14.50

Steak Burger with Monterey Jack Cheese 15.50

Steak Burger with Brighton Blue Cheese 15.50

Steak Burger with Chilli Sauce 15.00

Steak Burger with Bacon 15.50

Steak Burger with Cheese and Bacon 16.00

## TRADITIONAL PUB MAIN COURSES

SUSSEX SMOKIE Smoked haddock fillet in a creamy white wine and mustard sauce, topped with cheese crumb and served with creamed potato, wilted spinach and a poached egg 17.50

CHICKEN PARMIGIANA Breaded chicken breast fillet in a parmesan crumb baked in a tomato sauce with mozzarella. Served with garlic roasted potatoes, tomato and red onion salad 16.00 **GF**

HONEY AND MUSTARD GLAZED HAM Local eggs and chips 14.00 **GF, DF**

HOMEMADE PIE OF THE DAY Deep filled shortcrust pastry, mash, greens and gravy 16.00

HARVEYS BEER BATTERED COD House chips, garden peas, gherkin and tartare sauce 16.50

WHOLETAIL BREADED SCAMPI House chips, salad garnish, tartare sauce 15.00

SPICED BEETROOT FALAFEL BURGER, in a toasted vegan brioche bun with lettuce, beef tomato, red onion. Lemon and black pepper mayonnaise, served with house chips and vegan slaw 15.00 **VG, DF**

HOME MADE SUN-BLUSHED TOMATO, BASIL AND FETA TART served with roasted new potatoes, dressed salad and house slaw 14.00 **V**

QUORN CHILLI Served with steamed rice, garlic bread, sour cream 15.00 **VG**

## SALADS

CHICKEN CAESAR SALAD breaded chicken fillet on a salad of little gem, parmesan, bacon, anchovies and croutons bound in our house Caesar dressing 16.00 **GF**

TIGER PRAWN AND CHORIZO SKEWERS cooked on the chargrill, Served with Greek salad, baked flatbread and tzatziki 17.50

## PLATTERS AND PLOUGHMANS

THREE CHEESE PLOUGHMANS Brighton blue, French brie and mature cheddar with ciabatta/gluten free roll, butter, homemade chutney, apple, salad garnish and house slaw 13.00 **GF**

SEAFOOD PLATTER of King prawn cocktail, smoked mackerel pate, breaded whitebait, tiger prawn and chorizo skewer. Served with dressed leaves and baked wholemeal baguette 18.00

ANTIPASTI PLATTER Parma ham, chorizo, Italian salami, Manchego cheese, baked flatbread, sun-blushed tomatoes and olives 16.00

MEZZE PLATTER hummus, marinated olives, dressed salad, sun-blushed tomatoes, sweet potato falafel, vegan tzatziki, baked flatbread 14.00 **VG**

## TOASTED CIABATTAS

Served with house slaw, garnish and crisps - all 9.00 **(SERVED UNTIL 5PM MON-SAT)**

Mozzarella, roasted red pepper and pesto **V**

Jumbo fish finger and tartare sauce

Honey glazed ham, cheddar and red onion marmalade

King Prawn and Avocado in Marie Rose sauce

## **CHILDREN'S OPTIONS – ALL 6.50**

Wholetail Scampi, chips and peas                      Fish Fingers, chips and beans  
Chicken and cheese burger, chips and beans                      Cheesy pasta with garlic bread **V**  
Ham, egg, chips and peas **GF**

## **HOME-MADE DESSERTS**

DARK BELGIAN CHOCOLATE TORTE with peanut brittle 7.50 **VG**  
BANOFFEE PIE, chocolate sauce and caramelised banana 7.50  
BLACKCURRANT AND VANILLA CRÈME BRÛLÉE, with shortbread 7.50  
DOUBLE CHOCOLATE BROWNIE, chocolate sauce, salted caramel ice cream 7.50 **GF**  
SUMMER BERRY ETON MESS, in Pimms chantilly with honeycomb 7.50 **GF**  
CHEESEBOARD, Brighton Blue mature Cheddar, French Brie, crackers, chutney, apple 8.50  
LOCAL ICE CREAMS AND SORBETS 2.00 per scoop / 5.00 for 3 scoops  
Vanilla, Strawberry, Chocolate, Coconut or Salted Caramel Ice Cream **GF**  
Lemon or Raspberry Sorbet **GF, DF, VG**

WHY NOT TRY A TAWNY PORT (OAKY) OR RUBY PORT (SWEET) WITH YOUR CHEESEBOARD

FRESHLY GROUND COFFEE, ASSORTED TEAS AND HOT CHOCOLATE AVAILABLE

**ROASTS SERVED EVERY SUNDAY FROM 12PM-5PM**

WE DO NOT TAKE THE LIBERTY OF CHARGING YOU FOR SERVICE  
IF YOU WOULD LIKE TO REWARD OUR STAFF IT IS AT YOUR DISCRETION  
AND WILL BE SHARED BETWEEN ALL EMPLOYEES (NOT MANAGEMENT)

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