THE CRICKETERS ARMS
FOR HARVEYS ALES & HOME COOKING

SUNDAY LUNCH MENU
Served from 12 - 5 pm

LIGHT BITES

GRILLED GARLIC CIABATTA   3.75   **V**

GRILLED CHEESY GARLIC CIABATTA   4.75

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

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

BREAD SELECTION AND OLIVES WITH OIL AND BALSAMIC   5.50

APPETISERS

HOME-MADE SOUP OF THE DAY Gluten free roll/ciabatta and butter   7.50   **GF, V, DF**

MAPLE GLAZED HOT CHICKEN WINGS with sirracha mayonnaise   7.50

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

BREADED WHITEBAIT with tartare sauce   7.50

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

ROASTS

SIRLOIN OF BEEF   17.00

LOIN OF PORK with sage and onion stuffing   15.50

FREE RANGE SKIN-ON CHICKEN BREAST with sage and onion stuffing   15.50

All served with goose fat roast potatoes, braised red cabbage, honey-roast carrot and parsnip, spring greens, Yorkshire pudding and red wine gravy.

SWEET POTATO, CRANBERRY AND PISTACHIO WELLINGTON garlic and thyme roast potatoes, red cabbage, spring greens, roast carrot and parsnip, Yorkshire pudding and vegetarian gravy   15.00   **V**

ADD A SIDE OF CAULIFLOWER CHEESE (usually enough for 2)   3.50   **GF**

CHILDRENS SIZE PORTIONS (UNDER 12 YEARS OLD) OF OUR BEEF, PORK AND CHICKEN ROASTS ARE AVAILABLE FOR   7.50 – AS WELL AS THE OTHER CHILDRENS OPTIONS

OTHER TRADITIONAL PUB MAIN COURSES AVAILABLE TODAY

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

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

HARVEYS BEER BATTERED COD, house chips, garden peas and tartare souce   16.50

WHOLETAIL BREADED SCAMPI, house chips, salad garnish and tartare sauce   15.00

QUORN CHILLI CON CARNE served with steamed rice, garlic bread and sour cream and chive dip   15.00   **VG**

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

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

SALADS

CHICKEN CEASAR SALAD, Sliced breaded chicken fillet on a bed of baby gem lettuce, parmesan, bacon, anchovies and croutons with our ceasar dressing   16.00   **GF**

TIGER PRAWN AND CHORIZO SKEWERS (2 large), Cooked on the chargrill,
served with Greek salad, baked flatbread and Tzatziki   17.50

FROM THE CHARGRILL

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

All served in a toasted brioche bun with lettuce, red onion, tomato and smokey tomato relish,
Our chips and creamy slaw

CHILDREN'S OPTIONS

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)