

THE CRICKETERS ARMS

FOR HARVEYS ALES & HOME COOKING

TODAY'S MENU

MONDAY - SATURDAY 12-9PM

SUNDAY 12PM-5PM (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 4.50 **VG, DF**

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

APPETISERS

SOUP OF THE DAY with warm ciabatta/gluten free roll 6.50

SPICY CHILLI AND MANGO CHICKEN WINGS with sriracha mayonnaise 7.50 **GF**

SMOKED MACKEREL PÂTÉ served with pickled cucumber and toasted ciabatta strips 7.50

KING PRAWN COCKTAIL King prawns in Marie Rose sauce on crisp baby gem with granary bread 7.50

BAKED CAMEMBERT infused with garlic and rosemary, with red onion marmalade and toasted ciabatta strips (ideal for 2 to share) 12.50 **V**

PORK BELLY CUBES in a sticky soy, honey and ginger reduction with spring onion and chilli 8.00

FROM THE CHARGRILL

8oz PRIME FILLET STEAK 28.00

10oz 28 DAY AGED SIRLOIN STEAK 25.00

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 BURGERS

Served in a toasted brioche bun/gluten free bun, with lettuce, beef tomato, red onion, smokey 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

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

TRADITIONAL PUB MAIN COURSES

SUSSEX SMOKIE Smoked haddock fillet in a creamy white wine and mustard sauce, topped with cheese crumb. Served with creamed potato, wilted spinach and a poached egg 17.00 **GF**

PAN-SEARED CALVES LIVER AND BACON

Served on mashed potato, with braised red cabbage, onion compote and rich gravy 16.00 **GF**

HUNTERS CHICKEN SCHNITZEL Breaded chicken breast fillet with melted cheese, bacon and barbeque sauce with citrus roasted potatoes and spring greens 15.50 **GF**

HONEY AND MUSTARD GLAZED HAM Local eggs and chips 13.50 **GF, DF**

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

HARVEYS BEER BATTERED COD House chips, garden peas and tartare sauce 16.00

WHOLETAIL BREADED SCAMPI House chips, salad garnish, tartare sauce 14.00

QUORN CHILLI CON CARNE Served with steamed rice, garlic bread, sour cream and chive dip 14.50 **V**

SALADS AND PLATTERS

BREADED HALLOUMI SALAD On dressed salad leaves, toasted pine nuts and sun-blushed tomatoes with a balsamic reduction 14.50 **GF**

VEGAN PLATTER Toasted pitta bread or GF roll with hummus, sun-blushed tomatoes, vegan pesto, vegan sour cream, beetroot spiced falafel and salad garnish 15.00 **VG**

CHICKEN CAESAR SALAD Marinated chicken breast in panko breadcrumbs served on a baby gem Caesar salad with bacon, anchovy fillets, parmesan and croutons 15.00 **GF**

PLOUGHMANS

THREE CHEESE PLOUGHMANS Brighton blue, French brie and mature cheddar with a gluten free roll/ciabatta, butter, homemade chutney, apple, salad garnish and house slaw 12.50 **GF**

TOASTED CIABATTAS

Served with house slaw, garnish and crisps - all 8.50 **(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

CHILDRENS MEALS 6.50

Wholetail Scampi, chips and peas

Fish Fingers, chips and beans

Beef Burger, chips and peas

Cheesy pasta with garlic bread **V**

Chicken Fillet Goujons, chips and beans **GF**

DESSERTS

BELGIAN DARK CHOCOLATE AND CORNISH SEA SALT TORTE with peanut brittle 7.00 **GF, VG, DF**

BANOFFEE PIE, chocolate sauce and caramelised banana 7.00 **GF**

STICKY TOFFEE PUDDING, caramel sauce and vanilla ice cream 7.00 **GF**

DOUBLE CHOCOLATE BROWNIE, chocolate sauce, salted caramel ice cream 7.00 **GF**

LEMON CURD AND RASPBERRY MOUSSE, with pistachio and ginger shortbread 7.00 **GF**

CRUMBLE OF THE DAY, baked with a gluten free almond topping and served with custard 7.00 **GF**

CHEESEBOARD, Brighton Blue mature Cheddar, French Brie, crackers, chutney, apple 8.00

3 SCOOPS OF LOCAL ICE CREAMS AND SORBETS 5.00

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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