

THE CRICKETERS ARMS

FOR HARVEYS ALES & HOME COOKING

TODAY'S MENU

Served 12-2.30 pm and 6-9 pm Monday to Friday and all-day Saturday from 12-9 pm

See our SUNDAY LUNCH MENU served 12-5pm

LIGHT BITES

- GRILLED GARLIC CIABATTA 3.75 **V**
- GRILLED CHEESY GARLIC CIABATTA 4.75
- HOMEMADE HUMMUS WITH PITTA BREAD 4.50 **VG, DF**
- MARINATED OLIVES 4.00 **VG, GF, DF**

APPETISERS

- HOMEMADE SOUP OF THE DAY Gluten free roll/ciabatta and Butter 6.50 **GF, V, DF**
- KOREAN CHICKEN DRUMSTICKS with sriracha mayonnaise 7.00 **GF**
- SMOKED SALMON AND CHIVE 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) 11.50 **V**
- PORK BELLY CUBES in a sticky soy, honey and ginger reduction with spring onion and chilli 7.50

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

- Home-made Steak Mince Burger 14.00
- with Brighton blue cheese 15.00
- with bacon 15.00
- with Monterey Jack cheese 15.00
- with chilli sauce 14.50
- with cheese and bacon 15.50

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 14.50 **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 16.50 **GF**

PAN-SEARED CALVES LIVER AND BACON 15.50 **GF**

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

HONEY AND MUSTARD GLAZED HAM Local eggs and chips 13.00 **GF, DF**

HOMEMADE PIE OF THE DAY Deep filled shortcrust pastry, mash greens and gravy 14.50

HARVEYS BEER BATTERED COD House chips, mushy peas, gherkin and tartare sauce 15.00

WHOLETAIL BREADED SCAMPI House chips, salad garnish, tartare sauce 13.50

QUORN CHILLI CON CARNE Served with steamed rice, garlic bread, sour cream and chive dip 13.50 **V**

HUNTERS CHICKEN SCHNITZEL topped with grilled bacon, barbeque sauce and melted cheese. Served with citrus-roasted new potatoes and spring greens 14.50 **GF**

PASTA

CHORIZO, KING PRAWN, GARLIC AND CHILLI LINGUINE with basil oil and micro herb 15.00

PENNE ARRABIATTA WITH ROASTED CAPUA PEPPER, COURGETTE AND BABY SPINACH served with grilled cherry tomatoes and caper dressing 14.00 **VG**

CHECK OUR BOARDS FOR FRESH FISH AND OTHER DAILY SPECIALS

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 12.00 **GF**

TOASTED CIABATTAS

Served with house slaw, garnish and crisps- all 8.00 **(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

CHILDRENS OPTIONS

Whole tail scampi, chips and peas 6.50

Fish fingers, chips and beans 6.50

Beef burger, chips and peas 6.50

Cheesy pasta with garlic bread 6.50 **V**

Chicken fillet goujons, chips and beans 6.50 **GF**

DESSERTS

BELGIAN DARK CHOCOLATE AND CORNISH SEA SALT TORTE with peanut brittle 6.50 **GF, VG, DF**

CRUMBLE OF THE DAY WITH ALMOND TOPPING served with vanilla custard 6.50 **GF**

STICKY TOFFEE PUDDING, caramel sauce and vanilla ice cream 6.50 **GF**

DOUBLE CHOCOLATE BROWNIE, chocolate sauce, salted caramel ice cream 6.50 **GF**

BANANA AND WALNUT PARFAIT, toffee sauce and caramelised banana **GF**

CHEESEBOARD, Brighton Blue mature Cheddar, French Brie, crackers, chutney, apple 7.50

TRY A TAWNY OR RUBY PORT TO ACCOMPANY YOUR CHEESEBOARD

LOCAL ICE CREAMS AND SORBETS 2.00 (PER SCOOP)

Vanilla, Chocolate, Strawberry, Pistachio and Salted Caramel Ice Cream **GF**

Lemon or Raspberry Sorbet **GF, DF, VG**

FRESHLY GROUND COFFEE, ASSORTED TEAS AND HOT CHOCOLATE AVAILABLE