THE CRICKETERS ARMS FOR HARVEYS ALES & HOME COOKING

WINTER 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 VG, DF

APPETISERS

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

SPICY CHILLI AND MANGO CHICKEN WINGS with sriracha mayonnaise 7.50 GF

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

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

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 OF, BEEF, PORK AND CHICKEN ARE AVAILABLE TO UNDER 12-YEAR-OLDS ASWELL AS THE REGULAR CHILDRENS OPTIONS ON NEXT PAGE 7.50

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 15.50 V

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

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	with Monterey Jack cheese 15.50
with Brighton blue cheese 15.50	with chilli sauce 15.00
with bacon 15.50	with cheese and bacon 16.00

CHILDRENS MEALS 6.50

Wholetail Scampi, chips and peas

Fish Finger, chips and beans

Cheese Burger with chips and peas

Cheesy pasta with garlic ciabatta

Chicken Fillet Goujons, chips and beans

DESSERTS

BELGIAN DARK CHOCOLATE AND CORNISH SEA SALT TORTE with peanut brittle 7.50 GF, VG, DF
BANOFFEE PIE, chocolate sauce and caramelised banana 7.50
STICKY TOFFEE PUDDING, caramel sauce and vanilla ice cream 7.50 GF
DOUBLE CHOCOLATE BROWNIE, chocolate sauce, salted caramel ice cream 7.50 GF
CHEESEBOARD, Brighton Blue mature Cheddar, French Brie, crackers, chutney, apple 8.50
LOCAL ICE CREAMS AND SORBETS CHOOSE 3 SCOOPS 5.00 (Individual scoops 2.00)
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 CHEESE

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)