

## **CRICKETERS ARMS MENU**

### **FOOD SERVICE HOURS**

**MON-SATURDAY 12PM-9PM**

**SUNDAY 12PM-5PM (SEE OUR SUNDAY LUNCH MENU)**

#### **LIGHT BITES**

GRILLED GARLIC CIABATTA 4.00 VG

GRILLED CHEESY GARLIC CIABATTA 5.00

BREAD SELECTION AND OLIVES WITH OIL AND BALSAMIC 6.50 VG, DF

HOMEMADE HUMMUS WITH PITTA BREAD 5.50 VG, DF

MARINATED OLIVES 4.00 VG, GF, DF

#### **APPETISERS**

SOUP OF THE DAY with warm ciabatta/gluten free roll 8.00

HOME MADE CHICKEN LIVER PARFAIT with red onion marmalade and baked ciabatta 8.50

DEEP FRIED WHITEBAIT with tartare sauce 8.00

SALT AND PEPPER CALAMARI with aioli 9.00

KING PRAWN COCKTAIL King prawns in Marie Rose sauce on crisp baby gem with granary bread 8.50

PORK BELLY CUBES in a sticky soy, honey and ginger reduction with spring onion and chilli 9.00

#### **PLOUGHMANS AND SHARING**

BAKED CAMEMBERT infused with garlic and rosemary, with red onion marmalade and toasted ciabatta strips (ideal for 2 to share) 14.00 V

THREE CHEESE PLOUGHMANS Brighton blue, French brie and mature cheddar with ciabatta/gluten free roll, butter, homemade chutney, apple, salad garnish and house slaw 14.00

MEZZE BOARD pea and mint falafel balls, hummus, sun-blush tomatoes, marinated olives, baba ghanoush, warm flatbread, dressed salad 16.00 VG

#### **TOASTED CIABATTAS**

Served with house slaw, garnish and crisps - all 9.50 ( SERVED ONLY 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 in Marie Rose sauce and avocado

### **TRADITIONAL PUB MAIN COURSES**

SUSSEX SMOKIE Smoked haddock fillet in a creamy white wine and mustard sauce, wilted spinach, topped with cheese crumb. Served with mashed potato and a poached hen's egg 18.50 GF

HONEY AND MUSTARD GLAZED HAM Local eggs and chips 14.50 GF, DF

HARVEYS STEAK AND ALE PIE Deep filled shortcrust pastry, mash greens and gravy 17.50

HARVEYS BEER BATTERED COD House chips, garden peas, gherkin and tartare sauce 17.00

WHOLETAIL BREADED SCAMPI House chips, salad garnish, tartare sauce 16.00

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 15.50 VG

THAI GREEN VEGETABLE CURRY with coconut rice and grilled yoghurt flatbread 15.50 VG

### **FROM THE CHARGRILL**

10oz 28 DAY AGED SIRLOIN STEAK 29.00 8oz 28 DAY AGED FILLET STEAK 32.00

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

CHICKEN AND CHORIZO SKEWER marinated in garlic and herbs. Served with warm flatbread, tzatziki, Greek salad and harissa oil GF 18.00

### **OUR BURGERS**

KOREAN BUTTERMILK CHICKEN BURGER 15.00

Served in a toasted brioche/gluten free bun with house kimchi, sriracha mayonnaise, gochujang ketchup, chunky chips, coleslaw

STEAK BURGER 15.00

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

### **EXTRA FILLINGS FOR OUR BURGERS**

MONTEREY JACK CHEESE, BRIGHTON BLUE CHEESE OR GRILLED BACON-ALL 1.25

HOME MADE HOT CHILLI SAUCE .75

### **SALADS**

PANKO BUTTERMILK CHICKEN, BACON AND AVOCADO CAESAR SALAD with baby gem lettuce, gluten free croutons, parmesan shavings and anchovy fillets bound in our own Caesar dressing 17.00

GREEK SALAD mixed leaves, cucumber, beef tomato, red onions, sweet peppers, olives and feta with dill and chilli dressing. Served with flatbread and tzatziki 15.00

### **CHILDREN'S OPTIONS**

Whole tail scampi, chips and peas

Fish fingers, chips and beans

Beef burger with Cheese, chips and beans

Cheesy pasta with garlic bread V

Ham, egg, chips and peas GF

ALL 7.50

### **DESSERTS**

BANOFFEE PIE, chocolate sauce and caramelised banana 8.00

STRAWBERRY AND PIMMS ETON MESS with homemade shortbread 8.00 GF

DOUBLE CHOCOLATE BROWNIE, chocolate sauce, salted caramel ice cream 8.00 GF

BELGIAN DARK CHOCOLATE AND SEA SALT TORTE with vegan vanilla ice cream 8.00 VG GF

BLACKBERRY AND VANILLA CRÈME BRULEE with homemade shortbread 8.00

CHEESEBOARD, Brighton Blue mature Cheddar, French Brie, crackers, chutney, apple 9.50

3 SCOOPS OF LOCAL ICE CREAMS AND SORBETS 6.00

Vanilla, Strawberry, Chocolate, Honeycomb or Salted Caramel Ice Cream GF

Mango or Raspberry Sorbet GF, VG, DF

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)