

CRICKETERS ARMS SUNDAY LUNCH MENU

SERVED FROM 12PM-5PM

LIGHT BITES

GRILLED GARLIC CIABATTA 4.00 V

GRILLED CHEESY GARLIC CIABATTA 5.00

HOMEMADE HUMMUS WITH PITTA BREAD 5.50 VG, DF

MARINATED OLIVES VG, DF, GF 4.00

BREAD SELECTION AND OLIVES WITH OIL AND BALSAMIC 6.50

APPETISERS

HOMEMADE SOUP OF THE DAY Gluten free roll/ciabatta and butter 8.00 GF, V, DF

SALT AND PEPPER CALAMARI with alioli 9.00

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

BREADED WHITEBAIT with tartare sauce 8.50

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

ROASTS

SIRLOIN OF BEEF 18.00

LOIN OF PORK WITH SAGE AND ONION STUFFING 17.00

FREE RANGE SKIN-ON CHICKEN BREAST WITH SAGE AND ONION STUFFING 17.00

All served with goose fat roast potatoes, braised red cabbage, honey-roasted baby carrots and parsnips, spring greens, Yorkshire pudding and red wine gravy.

SWEET POTATO, CRANBERRY AND PISTACHIO WELLINGTON garlic and thyme roast potatoes, red cabbage, spring greens, honey-roasted baby carrots and parsnips, Yorkshire pudding and vegetarian gravy 16.50 V

ADD A SIDE OF CAULIFLOWER CHEESE (usually enough for 2) 4.00 GF

CHILDREN'S SIZED PORTIONS (UNDER 12 YEARS OLD) OF OUR BEEF, PORK AND CHICKEN ROASTS ARE AVAILABLE FOR 8.00 as well as the other children's options

OTHER TRADITIONAL PUB MAIN COURSES AVAILABLE TODAY

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 18.50GF

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

HARVEYS BEER BATTERED COD House chips, garden peas and tartare sauce 17.50

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 and
curried vegan mayonnaise. Served with house chips and vegan slaw 15.50 VG,DF

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

OUR BURGERS FROM THE CHARGRILL

STEAK BURGER 15.00

Served in a toasted brioche bun or gluten free bun if requested with crispy lettuce, beef tomato, red onion,
house burger sauce, smokey tomato relish, house chips and slaw

EXTRA FILLINGS FOR OUR BURGERS

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

HOME MADE HOT CHILLI SAUCE 0.75

KOREAN BUTTERMILK CHICKEN BURGER 15.00

Served in a toasted Brioche bun or gluten free bun if requested, with lettuce, red onion and tomato, house
Kimchi, Siracha mayonnaise, gochujang sauce, house chips and slaw

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

Sausage, mash and beans GF

ALL 7.50

DESSERTS

BANOFFEE PIE, chocolate sauce and caramelised banana 8.00

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

CRUMBLE OF THE DAY served with custard or ice cream 8.00 GF

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

3 SCOOPS OF LOCAL ICE CREAMS AND SORBETS 6.00 (single scoops 2.50)

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 4.90

FRESHLY GROUND COFFEE, ASSORTED TEAS AND HOT CHOCOLATE AVAILABLE

LIQUEUR COFFEES 7.00 (Tia Maria, Jamesons, corvoisier or Baileys)

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)

OTHER STARTERS MAINS AND DESSERTS CAN BE FOUND ON THE SPECIALS PAGE