

CRICKETERS ARMS WINTER MENU

FOOD SERVICE HOURS

MON & TUES 12-2:30PM

**WE SERVE FOOD AGAIN ON MON AND TUES EVENINGS
(6PM TO 8PM ONLY) FROM 1st APRIL**

WED-FRI 12-2:30PM AND 6-9PM

SATURDAY 12-9PM

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

LIGHT BITES

GRILLED GARLIC CIABATTA 4.50 VG

GRILLED CHEESY GARLIC CIABATTA 5.50

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

HOMEMADE HUMMUS WITH PITTA BREAD 6.50 VG, DF

MARINATED OLIVES 5.00 VG, GF, DF

APPETISERS

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

DEEP FRIED WHITEBAIT with tartare sauce 9.00

SALT AND PEPPER CALAMARI with aioli 9.50

KING PRAWN COCKTAIL King prawns in Marie Rose sauce on crisp baby gem with granary bread 9.00

PORK BELLY CUBES in a sticky soy, honey and ginger reduction with spring onion and chilli 9.50

BAKED CAMEMBERT infused with garlic and rosemary, with red onion marmalade and toasted
ciabatta strips (ideal for 2 to share) 15.00 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

TOASTED CIABATTAS

SERVED LUNCHTIMES ONLY FROM MONDAY TO SATURDAY

Served with house slaw, garnish and crisps - all 10.50

Mozzarella, roasted red pepper and pesto V

Jumbo fish finger and tartare sauce

Pork and herb sausages with red onion marmalade

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

19.50 GF

GRILLED LOCAL PORK SAUSAGES ,Creamy mash,seasonal vegetables and red wine gravy

16.00

HARVEYS STEAK AND ALE PIE Deep filled shortcrust pastry, mash, seasonal vegetables and gravy

18.00

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

18.50

JAPANESE STYLE KATSU CHICKEN CURRY with coconut rice and house kimchi garnish

16.50

WHOLETAIL BREADED SCAMPI House chips, salad garnish, tartare sauce

16.50

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 VG

16.50

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

16.00

FROM THE CHARGRILL

10oz 28 DAY AGED SIRLOIN STEAK 31.00 8oz 28 DAY AGED FILLET STEAK 34.00

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

CHARGRILLED STEAK BURGER 15.50

Served in a toasted brioche bun, with lettuce, beef tomato, red onion, gherkin, smoky red onion and tomato relish, chunky chips and house slaw(Gluten free bun available on request)

ADD MONTERREY JACK CHEESE OR BRIGHTON BLUE 1.25/ BACON 1.25/ HOT CHILLI SAUCE 0.75

BREADED KOREAN BUTTERMILK CHICKEN BURGER 16.00

Served in a toasted brioche bun with house kimchi,sriracha mayonnaise,gochujang ketchup, chunky chips and house slaw(Gluten free bun available on request)

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

STICKY TOFFEE PUDDING,with toffee sauce and vanilla bean ice cream 8.00 **GF**

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 10.50

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

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 DESCRETION

AND WILL BE SHARED BETWEEN ALL EMPLOYEES (NOT MANAGEMENT)

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