

## **CRICKETERS ARMS SUNDAY LUNCH**

**SERVED FROM 12pm-5pm**

### **LIGHT BITES**

GRILLED GARLIC CIABATTA 5.00 **V**

GRILLED CHEESY GARLIC CIABATTA 5.50

HOMEMADE HUMMUS WITH PITTA BREAD 6.50 **VG, DF**

MARINATED OLIVES 5.00 **VG, GF, DF**

BREAD SELECTION WITH OLIVES AND BASAMIC OIL 6.50 **VG.GF**

### **APPETISERS**

HOMEMADE SOUP OF THE DAY Gluten free Roll/ciabatta and Butter 7.50

TRADITIONAL KING PRAWN COCKTAIL 9.00

King prawns in Marie Rose sauce on crisp baby gem lettuce with granary bread

BAKED CAMEMBERT (enough for 2 to share ) 15.00

infused with garlic and rosemary, with red onion marmalade and toasted ciabatta strips **V**

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

BREADED WHITEBAIT with Tartare Sauce 9.00

SALT AND PEPPER CALAMARI with alioli 9.50

### **SIGNATURE ROASTS**

SIRLOIN OF BEEF with Yorkshire pudding 19.00

LOIN OF PORK with Sage and onion stuffing and Yorkshire pudding 18.00

CHICKEN BREAST SUPREME with sage and onion stuffing and Yorkshire pudding 18.00

SWEET POTATO, CRANBERRY AND PISTACHIO WELLINGTON and Yorkshire pudding 17.50 **V**

All roasts are served with Roast potatoes, honeyroast Parsnips, baby carrots, braised red cabbage, seasonal greens and red wine gravy

ADD A SIDE OF CAULIFLOWER CHEESE (usually enough for 2) 5.00

CHILDRENS SIZED ROASTS ONLY FOR UNDER 12 YEAR OLDS 8.50

(Beef, Pork or Chicken-not vegetarian Wellington)

## OTHER TRADITIONAL PUB MAIN COURSES TODAY

SUSSEX SMOKIE 19.50 GF

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

HARVEYS BEER BATTERED COD

house chips, mushy peas, gherkin and tartare 18.50 GF

WHOLETAIL BREADED SCAMPI

house chips, salad garnish, tartare sauce 16.50

KOREAN BUTTERMILK CHICKEN BURGER 16.00

Served in a toasted brioche bun (gluten free if requested) with lettuce, red onion and beef tomato

House kimchi, siracha mayo, gochujang ketchup, house chips and slaw

SPICED BEETROOT FALAFEL BURGER 16.50 VG

Served in a toasted vegan brioche bun with lettuce, onion, tomato, lemon and black pepper mayo House chips and slaw

THAI GREEN VEGETABLE CURRY, coconut rice and grilled flatbread 16.00 VG

### FROM THE CHARGRILL

HOME MADE STEAK BURGER 15.50

Served in a toasted brioche or Gluten free bun (if requested), with crispy lettuce, red onion and Beef tomato, our smokey red onion and tomato relish, chunky chips and house slaw

Add Monterrey Jack cheese 1.25 Bacon 1.25

Brighton Blue cheese 1.25 House hot chilli sauce 0.75

### 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**