WARM UP   
Gordal Olives 4 gf, df   
Focaccia, Chiltern Rape Seed Oil, Aged Balsamic Vinegar 4.25 df

OPENERS

Moules Mariniere, Mopping Bread 9 gfr, dfr

Salt and Pepper Cornish Squid, Soy Dip 9.50 df

Half Pint of Shell On Pinky Prawns, Mary Rose Sauce, Brown Bread 8 gf, df

Loch Duart House Cured Salmon Gravadlax, Lemon Caper, Dill Salsa, Toast 9 gfr df

Burratina, Heritage Tomatoes, Salsa Verde 9.50 v gf

SALADS

Chicken & Bacon Caesar Salad 8.75|16 gfr dfr

Chargrilled Chicken, Stockings Farm Bacon, Parmesan, Anchovies, Focaccia Croutons

The Cricketers Ploughman’s 16 gfr

Stockings Farm Black Treacle Ham, Cheddar, Piccalilli, Pickled Onions, Salad, Crusty Bread

MAIN PLAY

Roast Sirloin of Beef 18.25 gfr dfr

Cricketers Nut Roast 16.25 gfr dfr

Quarter Roast Pork 17.25 gfr dfr  
All Served with Savoy Cabbage, Roasted Carrots, Roast Potatoes, Yorkshire Pudding, Gravy

Grilled Cornish Hake, Battered Cod Cheek, Mushy Peas, Tartare, Hand Cut Chips 17.25 gf, dfr

Chargrilled Rib Eye, Caesar Salad, Hand Cut Chips 28 gf, df

Pan Fried Fillet of Salmon, Warm Niçoise Salad 18 gf

Linguine, Shetland Mussels, King Prawn, Garlic, Chilli, Gremolata 18

Shetland Moules Mariniere, Frites 16.75 gf

Ham, Egg & Chips 17.50

Stockings Farm Black Treacle Glazed Ham, Crispy Egg, Hand Cut Chips, Pineapple Chutney

Stockings Farm Shepherd’s Pie 18.50 gf

Slow cooked Lamb, Mash, Grilled Stockings Farm Lamb Cutlet, Seasonal Vegetables, Mint Salsa Verde

The Cricketers Cheeseburger 16.50 gf, df

Smoked Cheddar, Bacon, Lettuce, Tomato, Burger Sauce, Hand Cut Chips

Primavera Risotto 16

Asparagus, Peas, Broad Beans, Courgette, Parmesan

SIDES

Chips 4 Truffle and Aged Parmesan Chips 5 Fries 4   
Green Beans, Toasted Almonds, Chilli 4.50 Creamy Leeks 4

COLTS

Roast Sirloin of Beef 9 gfr

Cricketers Nut Roast 8

All Served with Savoy Cabbage, Roasted Carrots, Roast Potatoes, Yorkshire Pudding, Gravy

Traditional Fish and Chips, Mushy Peas 8 gf, dfr

The Cricketers Cheeseburger, French Fries 8 gfr dfr

Cackleberry Farm Scotch Egg, Baked Beans 7.50

Linguine, Tomato, Parmesan 7.50 v

STICKY WICKET

Stem Ginger Cheesecake, Poached Rhubarb 8 Lemon + Elderflower Posset, Raspberries, Shortbread 7 uternes, Château Laville, Bordeaux, France 7.25

Chocolate Brownie, Griottine Cherry, Pistachio Crumb, Vanilla Ice Cream 8.50 gf   
Nettlebed Creamery Cheeseboard - Bix, Highmoor and Witheridge 9.50  
Affogato 6 gfne   
p of Vanilla Ice Cream, Shot of UE Espresso

Homemade Ice Creams £3 per scoop - Vanilla, Chocolate Brownie

Homemade Sorbets £3 per scoop df, gf - Passion Fruit Sorbet, Blackberry Sorbet, Raspberry Ripple

BRUNCH - 10-11.30AM   
Stockings Farm Bacon Roll 6   
Stockings Farm Sausage Roll 6   
Fried Egg Roll 5.50   
The Breakfast Roll (Fried Egg, Bacon, Sausage) 7.50   
Avocado, Poached Egg, Granary Toast 8

EXTRAS ~ Grilled Bacon 1.75 Fried or Poached Egg 1.50 Stockings Farm Sausage 2.00

BREAKFAST FIZZ

Champagne, Charles Heidsieck Brut Reserve, France 11   
NV Prosecco Spumanto Extra Dry, Spain 6.75  
Bucks Fizz 6.75 Cricketers Bloody Mary 8 Virgin Bloody Mary 4

TWO SPOONS TEAS

Classic English Breakfast 3.25 Peppermint 3.25 Green and Peppermint 3.25  
Royal Earl Grey 3.25 Chamomile 3.25 Fresh Garden Mint 3.25

UE COFFEE

Americano 3 Flat White 3.25 Latte 3.25 Cappuccino 3.25  
Espresso 2.75 | 3.50 Iced Coffee 3.50 Liqueur Coffee 7

Hot Chocolate, Whipped Cream, Marshmallows 4  
Monin Syrups - Cinnamon, 0.50  
Milks ~ Full Fat, Semi Skimmed, Oat

Please inform us of any dietary requirements or allergens

A discretionary service charge of 12.5% will be added to tables of 6 or more

v – vegetarian, gf – gluten free, gfr – gluten free on request, df – dairy free, dfr – dairy free on request