

THE CRICKETERS

Spring Evening Menu 2017

Served Mon – Thurs 5.30 – 9.30pm, Fri & Sat 5 – 9.30pm.
(Sunday lunch menu Sun 12.00 – 5.00pm)

—Sharers

Crispy crumbed camembert cheese slate,
pickled vegetables & onions, cucumber salad, chutney,
sundried tomato bread & olives (v) **£11.75**

Meat mezza slate, selection of cured meats,
mature cheddar cheese wedges, mixed salad,
chutney sundried tomato bread & olives **£12**

Sundried tomato bread & olives (v) **£4.85**

Welsh rarebit ciabatta (v) **£4.50**

Garlic ciabatta (v) **£4.15**
add cheese **£4.75**

—Starters

Soup of the day & warm bread (v) **£4.85**

Prawn, crayfish & lime pate, brioche crisp & citrus syrup **£6.50**

Tomato, pesto cream cheese roll, cucumber,
shallot, English mustard seed salad (v/gf) **£6**

Southern fried julienne chicken, pickled vegetables,
ginger & red chilli caramel crumb **£6.25**

Lemon salt cod poached in olive oil, baby gem,
sweetcorn & red wine sauce (gf) **£6.15**

Chorizo sausage, pancetta crisp, seared red wine
shallot, olive oil & balsamic dressing (gf) **£6.25**

—Cricketers Classics

Evan-Evans beer battered cod, hand cut chips,
grilled lemon & mushy peas **£11**

Welsh sausage hot pot, sweet potatoes, leek,
mushroom, onions in a sweet red wine jus **£11.25**

8oz char grilled sirloin steak, balsamic glaze, chestnut butter,
confit tomato & mushroom, mixed salad, hand cut chips **£18**

Steak burger topped with Welsh rarebit,
crispy bacon, gherkin, sautéed red onion in a brioche
bun, maple & balsamic mayonnaise, hand cut chips **£10.85**

—Mains

Braised beef cheek, colcannon mash, crisped
red onion, red wine & mushroom jus (gf) **£15**

Pan fried pheasant breast, seared cabbage,
rosemary mash potato, red grape sauce **£14.65**

Quinoa vegetable, spinach & red chilli terrine,
chiffonade cava nero & parmentier new potatoes,
tomato & basil sauce (v/gf) **£9.85**

King prawns, crushed parsley new potatoes, avocado
jelly, julienne vegetables, red pepper sauce (gf) **£14.25**

Slow cooked saffron belly pork, sweet grilled pineapple,
roasted new potatoes & chiffonade cava nero,
apple puree (gf) **£14**

French trimmed chicken & parsley almond crumb,
duchesse potatoes, spring greens, beetroot jelly,
red wine jus **£13.75**

Pan seared garlic marinated cod fillet on a bed of
buttered spinach, with saffron balled potato,
julienne vegetables & tomato sauce **£13.75**

—Sides

Hand cut chips **£3**

Hand cut chips, parmesan cheese & truffle oil **£4.15**

Pesto dressed green beans & toasted pine nuts **£3.15**

Crispy Cwrw battered onion rings **£3.30**

Buttered vegetables **£3.40**

Cucumber, olive & thyme salad **£3.55**

Sauces: Peppercorn / garlic butter /
red wine & mushroom jus / red wine jus **£2.50**

Don't forget to check our daily specials board!

please turn over for our desserts & wine list >

—Desserts

Selection of ice creams:

2 scoops **£3.85** 3 scoops **£4.25**

Passion fruit parfait, sesame seed & cinnamon tuile **£5.65**

Chocolate torte, beetroot & biscuit crumbed vanilla pod ice cream & mint leaves **£5.50**

Baileys & orange crème brulee, peppermint honeycomb **£5.75**

Blown sugar ball & white chocolate mousse, berries, dark chocolate shavings **£6.95**

Welsh cheeseboard **£8**

—Our Wine list

Reds

- **Granfort French Merlot**

Smooth and easy drinking with ripe plum and red berry flavours.

Bottle	175ml	250ml
£14.50	£3.50	£4.85

- **Australian Mill Cellars Shiraz**

Rich and full with ripe plum.

Bottle	175ml	250ml
£14.50	£3.85	£4.95

- **Rare Vineyards French Malbec**

Full-bodied with ripe red fruits.

Bottle	175ml	250ml
£16.00	£4.30	£5.60

- **Rioja Crianza Tinto**

Classic Rioja character with sweet vanilla oak flavours.

Bottle	175ml	250ml
£21.00	£5.00	£7.00

- **Chateau de Carmarsac, Bordeaux**

Dense ripe fruit flavours, delicate & long.

Bottle **£21.00**

- **Vidal Estates Hawkes Bay New Zealand Marlborough Pinot Noir**

Light in colour yet bursting with flavour.

Bottle **£25.00**

Whites

- **Chilean Sauvignon Blanc**

Fresh and crisp, with flavours of ripe grapefruit.

Bottle	175ml	250ml
£13.95	£3.45	£4.70

- **Australian Mill Cellars Chardonnay**

Fresh and clean, bursting with tropical fruits and peach.

Bottle	175ml	250ml
£14.50	£3.85	£4.95

- **South African Chenin Blanc, Sauvignon Blanc & Viognier blend**

A delicious crisp, fresh wine with an array of tropical fruit.

Bottle	175ml	250ml
£16.00	£4.30	£5.60

- **Pinot Grigio San Floriano**

A wonderful balance of fresh fruit nuances with hints of pears & a touch of lemon.

Bottle	175ml	250ml
£15.95	£4.30	£5.60

- **Rare Vineyards French Marsanne-Viognier**

Unoaked with an emphasis on fresh citrus with the roundedness of ripe peaches.

Bottle	175ml	250ml
£16.75	£4.30	£5.75

- **Enrico Serafino Gavi**

A delicate yet fruity dry white from North West Italy.

Bottle **£22.00**

- **Vidal Estates New Zealand Sauvignon Blanc**

Elegant wine from the Marlborough region. Would go well with all seafood dishes.

Bottle **£22.00**

Rosé

- **Pinot Grigio Blush**

Pale in colour a fresh, dry rosé.

Bottle	175ml	250ml
£14.95	£4.00	£5.00

- **Rare Vineyards Cinsault Rosé**

Wild strawberry hit followed by herby notes on the finish.

Bottle **£16.50**

Sparkling & Champagne

- **Prosecco sparkling**

Bottle	125ml glass
£21.00	£4.25

- **Prosecco Rosé Sparkling**

Bottle **£25.00**

- **House Champagne**

Bottle **£35.00**

- **House Rosé Champagne**

Bottle **£38.00**

—Dessert Wine

- **Brown Brothers Muscat**

Sweet honey & orange blossom flavours.

100ml served chilled **£4.95**

Plus a selection of ports & whiskeys behind the bar.

All of our wines by the glass are also available in 125ml sizes. Please ask our staff.