

THE CRICKETERS

Spring Lunch Menu 2017

Served Mon – Thurs 12 – 3pm, Fri & Sat 12 – 5pm.
(Sunday lunch menu Sun 12.00 – 5.00pm)

—Starters

Soup of the day & warm bread (v)	£4.85
Saffron pan seared fennel, quinoa & beetroot cream cheese (v)	£5.85
Prawn & crayfish lime pate, brioche crisp & citrus syrup	£6.50
Southern fried julienne chicken, pickled vegetables, ginger & chilli caramel crumb	£6.25
Sweetcorn, chilli panna cotta, crostini & flaked crab	£6.15

— 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 leaf 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

—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

—Mains

Pan seared cod fillet topped Welsh rarebit, crisped pancetta, roasted new potatoes & pea puree	£13.15
Saffron braised belly pork, rosemary mash, green beans & red wine jus	£14
French trimmed chicken, spinach, sautéed potato, chorizo, pancetta in a red wine jus	£13.15
Mixed fish pie topped with cheesy mash, warm bread & mixed leaf salad	£12
Tomato & pesto cream cheese cannelloni roll, with wild rocket pine nut, salad, tomato & basil sauce (v/gf)	£8.50
Wild mushroom & spinach lasagne, cheese garlic bread & mixed leaf salad (v)	£12

*Don't forget to check
our daily specials board!*

please turn over for our desserts & wine list >

—Desserts

Selection of ice creams:
two scoops **£3.85** 3 scoops **£4.25**

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

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

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

Sticky toffee pudding, vanilla ice cream caramel sauce **£5.50**

—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.