

THE CRICKETERS

Winter Menu 2017

Served Mon-Thurs 12-3pm 5.30-9.30pm
 Fri-Sat 12-9.30pm
 Sunday lunch 12-5pm

Sharers

Welsh rarebit ciabatta	£4.85
Garlic ciabatta	£4.25
Cheesy garlic bread	£4.85

Cricketers Classics

Cwrw battered fish & double cooked chips, pea puree, homemade tartar sauce	£11.00
Pie of the day served with herb mash & seasonal vegetables	£11.50
8oz Ribeye steak, confit flat mushroom, slow roasted plum tomato, dressed watercress, double cooked chips	£19.00
Brie glazed flat mushroom, mixed leaf salad, herb parmentier potatoes, red pepper drizzle	£10.50
Cricketers beef burger topped with Cwrw rarebit, smoked bacon relish, double cooked chips	£10.95

Sides

Mixed seasonal vegetables	£3.50
Double cooked chips	£3.00
Double cooked chips topped with parmesan & truffle oil ...	£4.25
House salad	£3.00
Cwrw battered onion rings	£3.30
Steak sauce:	
Red wine jus	1.50
Peppercorn	2.50
Blue cheese	2.50

Dessert

Lime & gingerbread biscuit cheesecake, raspberry coulis	£5.50
Dark chocolate ganache tart, salt caramel sauce	£6.50
Crispy puff pastry pear & apple strudel, ice cream or crème Anglaise	£6.35

Starters

Soup of the Day	£4.95
Crispy panko Cajun spiced Tiger prawns, tomato & red pepper relish	£6.60
Twice baked Goats cheese soufflé	£6.25
Grilled Sardines, smoked paprika mayo	£5.90
Bubble & squeak ham hock cake, English mustard mayo	£6.50
Chicken & sundried tomato terrine, red onion chutney, crostini	£6.50

Mains

Pan roasted Hake fillet, saffron crushed potato, samphire, roasted cherry tomato & red pepper compote	£14.50
Slow braised Pork Belly, fondant potato, sautéed bacon & savoy cabbage, roasted apple wedges, pork jus	£13.85
Oven roasted Duck breast, dauphinoise potato, purple sprouting broccoli, cherry sauce	£16.90
Puff pastry mille feuille filled with wild mushroom & spinach, herb potatoes & green beans	£11.00
Pork tenderloin wrapped in Parma ham and stuffed with wild mushroom served with sautéed potatoes, carrot puree, seasonal greens, cider jus	£16.00
Beetroot, lemon thyme & Goats cheese risotto, roasted golden beetroot	£10.50
Lamb shank braised in red wine, creamy mash potato, green beans, rosemary & red currant jus	£15.50
French trim chicken breast, roasted shallot, spinach mash, sautéed mushroom, thyme jus	£13.50

Mango panacotta, mango coulis & vanilla short bread	£5.90
Cricketers cappuccino	£5.95
Welsh cheeseboard, celery, grapes, sundried tomato, biscuits, homemade chutney	£8.00

Please do let us know if you have any specific allergies and we will be more than happy to provide you with an allergy menu.

—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.