



Autumn 2023 A La Carte



Starters

- Traditional Cullen Skink. Rich and creamy smoked haddock soup with leeks and potato. Served with sourdough bread **£7**
- Slow cooked short ribs in a honey & mustard glaze. Served with a truffle oil, parmesan mash and braised leeks **£9**
- Beetroot, caramelised onion and goats cheese tartlet with a balsamic reduction **£7**
- Panko crumbed crab cake, served with a lemon butter sauce and parsley oil reduction **£8**

Mains

- The Cricketers Burger. Classic Steak topped with Cheese, Salad, Caramelised Onion & our signature whisky BBQ sauce with crispy 'Slaw & chunky Chips. **£15**
- Wild mushroom Ragu, served on a bed of creamy potato mash with a Madeira wine reduction. **£14**
- Venison Burger, topped with Welsh Rarebit, Caramelised Onion & our signature whisky BBQ sauce with crispy 'Slaw & chunky Chips. **£15**
- Cwrw battered Cod fillet with chunky chips, garden Peas & tartare sauce **£14**
- Venison fillet, served with potato gratin, mushroom puree, a wild berry reduction and a baked apple & onion gel (recommended cooked rare/medium rare) **£18**
- Red Bean Beetroot Burger topped with cheese, Salad, Caramelised Onion, Mayo, chunky Chips, 'Slaw & crispy Onion rings. (V) (ve option available) **£14**
- Citrus marinated hake fillet, served with root vegetable purée, tender stem broccoli, lemon butter sauce, and a dill oil reduction. **£17**
- Ribeye steak served with chunky chips, grilled herb tomato, flat mushrooms, and garlic butter **£25**
- Wild game pie. Slow cooked Venison, Pheasant, wild Pigeon & Partridge in a wild mushroom and red wine sauce. Served with a creamy mash and tender stem broccoli (please note whilst care has been taken to remove it, some shot may remain) **£16**
- Pan fried Duck Breast, cauliflower puree served with poached plums and a wild berry reduction. **£18**

To Share

- Chateaubriand, served with butter and garlic Hasselback potatoes, apple, celeriac 'slaw and a wild mushroom sauce. **£65**

Served 5pm-8.30pm, Tuesday to Saturday.

Please communicate any special dietary or access requirements at your earliest opportunity.



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Extras

- Homemade chunky Chips/ topped with Truffle Oil parmigiano Reggiano **£3/4**

Desserts

- Vegan Cheesecake **£6**
- Homemade Sticky Toffee Pudding served with Vanilla Ice Cream **£6**
- Pumpkin Tres Leche cake with spiced cream and caramel shards **£6**

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