



## THE CRICKETERS

CLAWWRENEN G

Maldon salted almonds GF DF VG N £3 | Pitted olives with marinated anchovies GF DF £4

### STARTERS

Beef short rib arancini served on a rich red pepper sauce DF	£8.5
Grilled asparagus in truffle and watercress butter with a crispy Duddenhoe hen's egg V	£9.5
Beetroot cured Scottish Salmon, pickled fennel, dill aioli, micro mixed leaf salad, crispy capers, lemon dressing DF	£9.5
Slow cooked Priors Hall Farm pork belly, sweet Asian vegetables, vermicelli noodles, toasted sesame, coriander DF	£8
Globe artichoke houmous, homemade sourdough crackers, vegetable sticks and basil pesto VG DF N	£8
Seasonal soup of the day with homemade bread (please ask a team member) VG DF	£6
Cricketers Superfood Salad: avocado, quinoa, pomegranate, beetroot, roasted squash, sunflower seeds, pumpkin seeds, walnuts, cucumber, broccoli, baby spinach, basil, blueberry and ginger dressing VG GF DF N	£9
* Or as a main course with either: smoked salmon   free range chicken   feta cheese	£17

### MAINS

See chalk board for daily fish specials

**SUNDAY ROAST** All served with Yorkshire pudding, roast potatoes, caraway roasted carrot, parsnip, spring greens and gravy

28 day hung roast beef strip loin, served with horseradish sauce	Adults £19   Child £9
Slow roasted in our wood oven, shoulder of Suffolk spring lamb with mint sauce	Adults £19   Child £9
Vegetable wellington, layers of vegetables and mushroom duxelles, wrapped in a herb pancake and puff pastry, served with vegetable gravy V	£16
8oz sirloin steak, tender stem broccoli, hand cut chips and chimichurri salsa DF	£26
Homemade steak and ale pie in a crisp suet pastry case, creamy mash, gravy and seasonal cabbage	£16
8oz Botham beef burger, mature cheddar, gherkin, tomato, mustard, iceberg lettuce, brioche bun, hand cut chips DF	£16
Harissa roasted cauliflower, chermoula, Maldon salted almonds, watercress and crispy onions VG DF N	£15
Priors hall farm pork loin, crispy crackling, Suffolk chorizo, haricot bean cassoulet, marjoram pesto N	£17.5
Chicken breast ballotine, chestnut mushroom stuffing, streaky bacon, Maris Piper boulangère, charred spring onions and roasted garlic jus DF GF	£17.5
Roasted rump of Suffolk spring lamb, globe artichoke sauce, Maris Piper new potatoes, asparagus, goat's cheese, wild garlic pesto GF N	£25

### SIDES

£4 each

Seasonal veg of the day VG GF | Adnams battered onion rings VG DF | Rocket and Parmesan salad V  
Dressed house salad VG DF GF | Buttered Jersey Royal Potatoes V | Hand cut chips V DF

## DESSERTS

Sticky toffee pudding with toffee sauce, rum and raisin ice cream, served in a brandy snap basket V	£7
Vanilla panna cotta, poached rhubarb compote, cranberry and orange madeleines	£7
Summer pudding with vanilla ice cream V	£7
Lemon curd pavlova, Chantilly cream, crushed pistachios and lemon balm V GF N	£7
Cheese board: Norfolk Dapple, Cambridge Blue, Kidderton Ash, Pont L'Eveque, with biscuits or homemade bread, homemade jelly, grapes and celery	£9.5
Selection of Criterion ice creams and sorbets V	£2 per scoop

## KIDS MENU

£7

Battered fish of the day

Chicken goujons

Cricketers Cheeseburger, served in a brioche bun

All of the above are served with either:

Hand cut chips V DF | New potatoes or vegetables VG GF | House salad V DF GF | Baked beans VG GF DF

Kid's spaghetti Bolognese with freshly grated Parmesan