



Menu for Sunday, 2nd November 2025

Childrens Policy

Children running around the pub and garden policy Thank you for keeping your children seated at all times, for health and safety reasons and the enjoyment of all other diners. .

Autumn Gins

Why not try one of our Gin Specials? We offer:

The Woodland £11.25

Elderflower and gooseberry gin mixed with Fever tree Elderflower tonic, and finished with mint and lemon slices.

Time to be a Kid Again! 11.25

A spritz of Martin millers English Gin, mixed with MR Fitz Superior Blackcurrant garnished with blueberry's (taste just like Ribena)

Autumn One 11.25

Gordons gin mixed with Fever tree Ginger ale and garnished with cucumber and chilli

While You Wait

Bakers Bread & Butter (V) £3.95 Chilli & Garlic Olives (V) £4.95 Mixed Marinated Olives (V) £4.95 Garlic Bread (V) £5.50 Bread with Olive Oil and Balsamic Vinegar (V) £6.95 Houmous with Warm Pitta Bread (V) £6.95 Cheesy Garlic Bread Can be made Vegan (V) £7.50

Starters

Soup Of The Day A comforting bowl of our Butternut and Thyme soup. Served with a slice of white or brown baker's bread. £ 7.95

Corn Ribs Quarters of corn on the cob, deep fried until crisped, topped with spices and lime juice. Served with a lime and coriander mayo. £8.95

Breaded Halloumi Fries Golden, crunchy, and outrageously moreish. Strips of halloumi coated in crispy panko crumbs, served with a fiery tomato salsa dip that brings the heat. £8.95 Traditional Greek Salad Sunshine on a plate — juicy vine tomatoes, cucumber, green peppers, olives, red onions and creamy feta tossed in fragrant oregano and a zingy red wine vinaigrette. £8.95

Breaded Whitebait Golden-fried whitebait served with fresh rocket, a wedge of lemon, and our homemade tartar sauce. Crisp, light, and perfect to start your meal. £8.95

Glazed Goats Cheese On Toast A chunk of goats cheese grilled until its all bubbly and soft. Placed on top caramelised onions cooked with worcestershire sauce and toasted white bakers bread finished with a balsamic glaze. £8.95

Garlic Mushrooms On Toast Chestnut mushrooms cooked with garlic, shallots, white wine, cream and parsley, resting on our bakers toasted bread. £ 8.95

Homemade Chilli Con Carne Nachos Homemade deep fried cajun spiced tortilla chips, topped with spicy chilli beef and shredded cheese served with guacamole, salsa, sour cream and jalapeños. £10.95

Pan Cooked King Prawns Whole tiger king prawns cooked in garlic butter, and finished with lemon and parsley. £11.95

Mains

Honey Roasted Sussex Ham, Egg and Chips Homemade honey roast Sussex gammon from Southdown Farm served with two Lohmann brown hen eggs, hand cut crispy chunky chips and pineapple. £15.95

Traditional Bangers and Bubble & Squeak British Cumberland sausages served with bubble and squeak, and a rich onion gravy. £15.95

Oven Baked Herb Crusted Pesto Cod Flaky oven-baked cod coated in a vibrant pesto and herb crust, served over a roasted red pepper sauce with crispy parmentier potatoes, spinach, and tenderstem broccoli. £16.95

Homemade Pie of the Day Our Homemade Steak, Bacon and mushroom pie of the day served in a shortcrust pastry with buttery mash potato and seasonal vegetables. £17.50 Our Classic Homemade Gourmet Burger Using the finest cuts of British chuck, rib and brisket steak. Served in a toasted bun with sliced gherkin, red onion, tomato, lettuce, garlic mayo and a side of skinny fries. (Add extra toppings: cheddar cheese slice £1.25 / British Wickes Manor Farm bacon £1.25 / free-range local Lohmann Brown hen's fried egg £1.50) £17.50

Hachis Parmentier- The French Cottage Pie Our

Three-Hour cooked beef cheeks, with herbs, vegetables, wine, and stock; then shredded down, and mixed with the cooking liquor. Topped with buttery mashed potato, finely baked until golden, and served with a side of buttered peas. (30 minute cooking time) £17.50

Turkey Schnitzel Flattened Turkey, floured and covered in breadcrumbs then fried and served with buttery mash potato, tenderstem broccoli and peppercorn sauce £17.95

Prawn and Smoked Salmon Linguine Succulent prawns and silky smoked salmon tossed through linguine with sweet cherry tomatoes, crisp streaky bacon, and fresh spinach, all coated in rich garlic butter. Finished with a sprinkle of fresh parsley for a fragrant touch. £18.95

Continued Overleaf

Food Allergies and Intolerances: Before you order your food, please inform our crew if you have any food allergies or intolerances. Our allergens menu is available, please ask a member of the team if you would like to see it.

Mains (cont'd)

Award winning Fish & Chips Cod from the clear cold healthy waters of the Barents Sea. All of our cod comes from a sustainable fishery and our supplier is fully certified by the Marine Stewardship Council ensuring that you and future generations can enjoy our fish & chips guilt free. Served with homemade tartar sauce, chunky chips and mushy peas.

Regular Cod £19.95 Large £ 24.95

Pan Cooked Free Range English Chicken Breast Our signature dish that changes seasonally, Pan roasted chicken breast with garlic and thyme served with tenderstem broccoli, sautéd potatoes, chestnut mushrooms cooked in white wine and herbs and finished with a spinach and garlic sauce. 21.95 The Cricketers Fish Platter Our fish platter with, garlic king prawns, smoked salmon, baby gem wedges, spiced prawns in marie-rose, a basket of whitebait, a boiled egg, cornichones, lemon wedges, green lip mussels cooked in a chilli & coriander butter, served with a side of granary bread and butter. You can double up to make it a platter for 2 for £47.95! £23.95

28 Day Matured 8oz Rib eye Served with roasted vine cherry tomatoes, tenderstem broccoli cooked in garlic butter and a flat mushroom stuffed with, chestnut mushrooms, baby spinach, sun blushed tomatoes, shallots, garlic and bread crumbs, finally we finished the steak with smoked sea salt, picked thyme and your choice of chunky or skinny chips. We recommend our Ribeye cooked Medium Rare to keep it juicy and tender. If you'd like it medium to well done, do so at your own risk. Ribeye £29.95

Vegan and Vegetarian

Portobello Mushrooms Portobello mushrooms stuffed with chestnut mushrooms, baby spinach, sun blushed tomatoes, shallots, and garlic, topped with goats cheese and served with a marinara sauce. (Vegan option available) £11.95 Pesto Tagliatelle and glazed Goats Cheese Tagliatelle

tossed in basil pesto baby spinach, tenderstem broccoli, baby watercress, butternut squash and finished with glazed goats cheese. (V) £15.95

Vegan Indian Burrito Baked tortilla filled with curried potato puree, spiced roasted cauliflower and chickpeas, pickled red onions, baby spinach, and a mint and coriander salsa. Served with a carrot, onion, cucumber, and coriander salad. £15.95 Homemade Vegan Burger Made with soya mince, beetroot, mushrooms, sweet potato, blackbeans, jackfruit, mixed nuts and then grilled. Topped with a grilled flat mushroom and vegan cheese. Served in a bun with a sliced gherkin, beef tomato, baby gem lettuce, red onion, spicy tomato salsa, and a side of skinny fries. (VE) £16.50

Sandwiches

(UNTIL 5PM) Served with a dressed salad and crisps. Gluten Free bread is available.

Cheese & Tomato Toasted Sandwich Aged special reserve mature cheddar cheese, and tomato toastie served on white or brown bread. (V) £9.95

Fish Finger Sandwich Panko breadcrumb-coated cod fingers, cooked until golden brown and served in a brioche bun with homemade tartar sauce, baby gem lettuce, rocket, and gherkins. £10.95

Grilled Halloumi and Roasted Red Pepper Ciabatta With pesto rocket served with salad and crisps. £10.95

Chilli Beef Burrito Tortilla wrap filled with chilli beef topped with cheese and salsa and baked £11.95

Hoisin Duck Wrap Tender shredded duck glazed in rich hoisin sauce, wrapped with crisp pak choi, fresh cucumber, and spring onions and baby watercress. Served with a side of salad and crisps. £11.95

BLTC A bacon, lettuce, tomato, and cheese toasted sandwich. Served with a side salad and crisps. £12.95 Sirloin Steak Ciabatta With fried onions cooked in Worcestershire sauce and thyme, sweet chilli sauce and roquette served with a side salad and crisps. £12.95

Side Orders

Sausage £2.15

Sauces Garlic Butter, Garlic and Spinach Sauce, Gravy,

Onion Gravy, peppercorn £2.50

Grilled Flat Mushrooms £4.25

Garden Peas £4.25

Buttered New Potatoes (V) £4.85

Skinny Chips (V) £5.50

Triple Cooked Chunky Chips (V) £5.50

Mixed Dressed Salad (V) £5.95

Bowl of buttered Tender-stem Broccoli £5.95

Tomato and Onion Salad with balsamic and oil £5.95

Creamed Mash Potato (V) £5.95

Buttered Seasonal Vegetables (V) £5.95

Sweet Potato Fries (V) £6.50

Chips with Gravy £6.95

Cheesy Chips (V) £7.50

Loaded Fries Topped with smoked bacon, red chillies, spring onions, mayonnaise, fried onions, BBQ sauce, grated mature cheddar cheese. £8.95

Continued Overleaf

All our food is cooked in house, so at busy times the service can become slower than normal, we are sorry if this causes any upset to your experience with us. We will add a 10% service charge to your bill, if you are not happy with this, please ask your server to remove the charge. 100% of the tips you leave are distributed amongst the crew.







Desserts

ice-cream) £ 8.95

All desserts may contain traces of nuts

Ice Creams from the award winning Salcombe Dairy Flavours; Madagascan Vanilla, Strawberry & Cream, Honeycomb, Raspberry Ripple, and Salcombe mud (chocolate with short bread pieces) (GF without wafer) We also serve Vegan Ice cream, Vanilla, Chocolate, or Rainforest (V) 1 scoop £2.95, 2 scoops £5.50, 3 Scoops £7.50 Sorbets from the award winning Salcombe Dairy Flavours: Raspberry, Mango (GF without wafer) (V) 1 scoop £2.90 2 scoops £5.50 - 3 Scoops £7.50

Affogato Al Caffe "For those that don't want a pudding" Madagascan Vanilla with a shot of freshly ground hot espresso [Why not up gun with a liquor?] (V) £6.50 Lemon Posset A sinful dessert of lemon juice, cream and lemon zest topped with a biscuit and served with raspberry coulis £ 8.95

Banoffee Pie Homemade Banoffee Pie, layers of toffee sauce, bananas and Chantilly cream served with chocolate sauce and chocolate shards (V) £8.95

Traditional Warm Cherry Pie Poached cherries served in a sweet pastry case, and finished with custard. £8.95 Homemade Apple and Cinnamon Crumble Sweet, slow-baked apples layered with cinnamon and topped with a crisp crumble, served piping hot with a side of custard. £8.95 'The Best Ever' Warm Chocolate Brownie Made with rich dark chocolate. Served with a rich chocolate sauce and with Madagascan Vanilla ice cream This is not any old brownie...This is a WH chocolate brownie. £8.95 Treacle Sponge Pudding Served with custard. (We have a vegan option as well which is served with vegan vanilla

Chocolate Orange Cheesecake A mix of cream cheese, whipped cream and chocolate, poured onto a chocolate buttery biscuit base served with caramel sauce, chocolate soil, and orange & chocolate ice cream £8.95

Homemade Sticky Toffee Pudding Made with muscovado sugar, sticky dates and secret spices. Served with a caramel sauce & Madagascan Vanilla ice cream (V) (V) £8.95 Apple Suet Pudding Bramley apples encased in suet pastry, steamed and served with custard £8.95

Poached Pears and Cox's Apples Cox's apples and William's pears poached in red wine, port, black cherry puree and orange juice, spiced with cinnamon, star anise and peppercorns, served with roasted plums, Sable biscuits, blackberries, and a scoop of vanilla ice-cream. (V) £8.95

The Cricketers Ultimate sundae for two A mammoth size portion for two people that will include the following sinful ingredients, lashing of Chantilly cream. pieces of our amazing chocolate brownie, ginger nut biscuits pieces, salcombe mud & Honevcomb ice cream. Vanilla ice cream. chocolate shards. malteasers drizzled with raspberry coulis finished with

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