



Menu for Thursday, 1st May 2025

Spring Gins

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

Peach Melba £10.95

Gordons peach gin, served with a slim line tonic and garnished with oranges and raspberry's.

The Citrus One £11.25

A spritz of Mistral pink gin paired with Mr Fitz Clementine, Orange & Bergamot cordial and served with citrus fruits and mint.

The Spicy One £11.25

A spritz of mistral pink gin with a mexican lime Soda, finished with chilli and lime slices

The Refreshing One £11.25

Mixed with non-alcoholic Seedlip garden herbal botanicals gin with a fever cucumber tonic garnished with cucumber and lime slices

The perfect range of relaxing drinks while sitting in the garden

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 Homemade tomato and red pepper soup served with sliced fresh baker's bread. **£7.95**

Breaded Halloumi Fries Coated in panko breadcrumbs and deep fried until golden, served with a spicy tomato salsa dip. (V) **£8.95**

Traditional Greek Salad Diced feta cheese, cucumber, vine plum tomatoes, green peppers and olives, dressed with oregano and red wine vinegar and olive oil. **£8.95**

Warm Spring Salad Tenderstem Broccoli, baby watercress, baby spinach, new potatoes, asparagus and roasted cherry tomatoes finished with a coriander dressing. **£8.95**

Grilled Peppered Asparagus Topped with grated parmesan and a lime dressing. **£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**

Shredded Ham Hock and Crispy Egg Ham Hock with Buttery Pea Puree, Asparagus, and a Soft Boiled Egg coated in Panko Breadcrumbs and Fried until Golden. **£8.95**

Marinated Chicken Wings Chicken wings marinated in yoghurt and spices, and drizzled with a dressing of coriander and fresh chillies. **£9.95**

Classic Prawn Cocktail North Atlantic peeled prawns served on a bed of baby gem lettuce, cucumber and tomato, topped with a marie rose sauce and granary bread. **£10.95**

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**

Mains

Seafood Risotto Shallots and garlic cooked with arborio rice, butter, white wine and chicken stock finished with a pinch of saffron, steamed mussels, flaked smoked haddock, cod and prawns finished with grated parmesan, chervil, dill and thyme. **£15.95**

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**

Homemade Pie of the Day Our Homemade chicken and vegetable pie, served in a shortcrust pastry with buttery mash potato and seasonal vegetables. **£17.50**

Peri Peri Chicken Burger Our very spicy Peri Peri marinated Chicken Breast is sure to make your mouth water. Served in a toasted bun with Asian slaw, coriander and lime 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**

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**

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 £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)

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, sautéed potatoes, chestnut mushrooms cooked in white wine and herbs and finished with a wild garlic sauce. **£18.95**

Pan Cooked Seabass Served with a buttery crushed new potatoes with samphire and a lemon and dill sauce **£19.95**

Pork Belly Coated in a Herb Crumb British Pork belly slowly cooked for 3 hours then pressed served with a warm celeriac remoulade, wilted spinach and apple puree. **£19.95**

28 Day Matured 8oz Rib eye steak (recommended to be cooked medium rare) 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. **£29.95**

Vegan and Vegetarian

Portobello Mushrooms Portobello mushrooms stuffed with chestnut mushrooms, baby spinach, sun blushed tomatoes, shallots, garlic and bread crumbs, topped with goats cheese and served with a marinara sauce. (Vegan option available) **£11.95**

Pan fried Gnocchi Pan Fried Gnocchi with bacon and leek green sauce served with a topping of mature cheddar and a side of garlic bread. **£14.95**

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**

Chickpea, Sweet Potato and Spinach Curry Homemade Vegetable curry with a Basmati rice, pitta bread and a tomato onion and cucumber sambal with mango chutney. **£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**

Katsu Sweet Potato Burger Homemade katsu sweet potato burger on a brioche bun with a lime mayo and Asian coleslaw. (V) **£16.50**

Sandwiches

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

Cheese & Tomato Toasted Sandwich 14 month aged special reserve mature cheddar cheese, and tomato toastie served on white or brown bread. (V) **£9.95**

Chicken & Bacon Mayo English Chicken Breast and back bacon, mixed together with mayonnaise, then wrapped with lettuce in a floured tortilla. **£10.95**

Fish Finger Wrap Served in a wrap with homemade tartare sauce, and baby gem lettuce.. **£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**

Peri Peri BLT ciabatta Our BLT, consisting of peri peri chicken, streaky bacon, cheddar cheese, plum vine tomatoes, crispy baby gem lettuce, and finished with mayo. **£11.95**

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, **£2.50**

Grilled Flat Mushrooms £4.25

Garden Peas £4.25

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

Cheese and Bacon Loaded Fries Skinny chips with crispy bacon and topped with melted cheese **£7.95**

Chicken Breast £9-95

Desserts

All desserts may contain traces of nuts

Ice Creams from the award winning Salcombe Dairy Flavours; Madagascan Vanilla, Strawberry & Cream, Raspberry Ripple, Honeycomb, 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 Caffè "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**

Salted Caramel Chocolate Torte Homemade torte made with sweet pastry, salted caramel, and topped with a rich bitter chocolate ganache. Served with honeycomb ice cream, raspberry coulis and a honeycomb crumb. Can be made vegan on request with Vegan vanilla ice-cream. (VE) **£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**

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 (cont'd)

Traditional Warm Cherry Pie Poached cherries served in a sweet pastry case, and finished with custard. **£8.95**

Homemade Caramelised Bramley Apple Cake served with custard **£8.95**

Homemade Apple and Cinnamon Crumble Served with 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.(Limited Numbers) (We have a vegan option as well) **£ 8.95**

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**

Traditional Crème Brulee made with free range eggs, double cream ,slowly baked and topped with caramelised sugar **£8.95**

Selection of British Cheese & Biscuits Sage Derby, Blue Stilton & Apple wood served with a selection of biscuits, celery, grapes and cheese tomato chutney (V) **£12.95**

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 ice cream, honeycomb ice cream, chocolate shards, malteasers drizzled with raspberry coulis finished with marshmallows and wafers. May I suggest you loosen your belt **£15.95 £15.95**

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