

Served with bloomer bread and butter.

Baked Camembert £4.95 ✓

Fresh individual camembert stuffed with roasted garlic and finished with a cherry coulis, served with toasts.

Duck Pancake £5.00

Slow roasted duck meat in hoi sin sauce wrapped in a fresh pancake with spring onions, peppers and cucumber.

Black Pudding & Smokey Bacon £4.50

Slice of traditional black pudding wrapped in smokey streaky bacon, served with a apple chutney.

Local Venison Pate £4.95

Layers of coarse venison, pork and duck liver, served with balsamic red onion chutney and toasts.

Classic Prawn & Avocado Cocktail £5.00

Prawns and avocado in a classic marie rose sauce on a bed of lettuce tomatoes and cucumber, served with bread and butter

Mushroom & Stilton Gratin £4.95 ✓

Button mushrooms sautéed in butter and white wine finished with a stilton cheese cream sauce and fresh rosemary breadcrumbs and baked.

Main

21 Day Aged Birchstead Farm Steaks

All seasoned and char grilled to your liking, served with chips, peas, mushroom & slow roasted tomato. *gf*

10oz Rib-eye Steak £12.95

10oz Sirloin Steak £12.95

Sides for your steak; Black Pepper £2, Stilton Cream £2.50, Diane Sauce £2.50, fried egg £0.50

12oz Gammon Steak £8.95 *gf*

Horseshoe gammon pan fried, served with chips, peas, roasted tomato and pineapple rings.

Cricketts Fillet Stroganoff £13.95

Pan fried strips of fillet steak in a creamy brandy and paprika sauce, with mushrooms and onions, served with white rice or hand cut chips.

Cricketts Burger £7.95

½ pound burger made with Aberdeen Angus beef, with tomato, lettuce, onion, cheddar cheese and bbq relish, served in a white cross hatch bun, with chips & homemade coleslaw.

Black & Blue Burger £8.25

½ pound burger made with Aberdeen Angus beef, topped with grilled stilton cheese, bacon and red onion chutney served in a white cross hatch bun with tomato, lettuce and onion, served with chips & homemade coleslaw.

Evening Menu

Classic Ham, Double Egg & Chips £6.50 *gf*
Carved cold roast ham, served with 2 free range fried eggs, chips and a roasted tomato.

Lamb & Mint Suet Pudding £8.95

A traditional suet pudding filled with chunks of lamb in a minted gravy, served with roasted root vegetables, new potatoes or hand cut chips and a red wine and rosemary gravy,

Steak, Irish Stout & Mushroom Pie £7.95

Chunks of steak and mushrooms in Irish stout gravy, in a shortcrust pastry pie, served with chips and vegetables.

Traditional Fish & Chips £8.95 *gf to order*

Fresh cod battered in our peroni beer batter, served with chips, minted mushy peas a wedge of lemon and homemade tartar sauce.

Moroccan Chicken £8.95

Chicken breast in a tomato, cumin and apricot sauce, served with long grain white rice and a rocket salad.

Homemade Lasagne £7.95

Layers of fresh pasta, interleaved with a rich bolognaise and mushroom sauce, topped with creamy white wine, parmesan and mascarpone béchamel, served with market salad and garlic bread.

Scampi & Chips £6.95

Wholetail scampi, peas and chips with a lemon wedge.

Warm Chicken & Bacon Salad £6.95 *gf*

Slices of chicken breast and bacon served on a bed of seasonal salad with the house dressing and a balsamic glaze.

Mushroom Stroganoff £7.95 ✓ *gf*

Pan fried mushrooms and onions in a creamy, brandy and paprika sauce, served with white rice or hand cut chips.

Somerset Brie & Beetroot Tart £7.95 ✓

A Somerset brie sauce encased in a crisp onion, chive and thyme pastry topped with a beetroot and apple chutney, served with a dressed leaves and new potatoes.

Most meals can be served with the chosen potato
or our hand cut chips.

Sides

Mushrooms £2, Beer Battered Onion Rings £2,
Bread & Butter £0.80, House Side Salad, with
Coleslaw and Berries £3, Chips £2, Garlic Bread £2

Some of our foods may contain ingredients produced from genetically modified Soya and/or maize; regrettably we cannot guarantee any items are free from nuts. All weights are approximate (uncooked). Fish may contain small bones