

MENU

At the Cricketers we are passionate about locally sourced ingredients and proper pub food. Head chef James carefully selects local British seasonal ingredients at their best, from Sussex land and sea, to create classic pub dishes with bold flavours that you will see across our menus and weekly changing blackboards. We hope you can taste the passion we put in our food.

Bar Snacks

3 FOR 2 ALL DAY EVERYDAY

Breaded Whitebait

Tartar sauce & fresh lemon 8

Venison & Pork Meatballs

Roasted tomato sauce & fresh mozzarella 8

Garlic Baguette

Topped with smoked cheddar (v) 8

Roasted Red Pepper Houmous

Toasted pitta & crudites (vg) 8

Braised Chorizo

Red wine & garlic aioli 8

Breaded Haggis Bon Bons

Tomato & Irn Bru ketchup 8

Crispy Sund Dried Tomato Polenta Fries

Pesto mayo & roasted sunflower seeds (vg) 8

Pea & Asparagus Arancini

Chilli jam & quattroceto cheese (v) 8

Corn Tortilla Chips

Jalapeños, salsa, melted cheese & guacamole (vgo) 8

Burgers

ALL SERVED IN A BIG KAHUNA BUN WITH LETTUCE, TOMATO AND A SIDE OF FRIES & SLAW

Classic

Two 3oz beef patties, American cheese, fried onions, pickles,
tomato relish & burger sauce (vgo) 16.5

Cheese & Bacon

Two 3oz beef patties, bacon jam, stilton, tomato relish
& Dijon mustard mayonnaise 19

Southern Fried Chicken

Crispy southern fried chicken breast, tomato relish,
black pepper mayonnaise (vgo) 16.5

Caesar Burger

Crispy fried chicken, smoked streaky bacon,
parmesan & Caesar mayonnaise 16.5

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Mains

Pecorino Gnocchi

Braised beef short rib, carrot puree, buttered spinach, pickled carrots, stout reduction 19.5

Miso Glazed Aubergine

Fragrant jasmine rice, soy roasted seeds, crispy enoki mushroom & a Thai red curry coconut sauce (vg) 17

Roast Pork Belly

Golden beetroot rosti, chargrilled spring onions, roasted fennel, apple gel & a chimichurri cream sauce 19

Fish & Chips

Beer battered Atlantic cod tail, triple cooked chips, pea puree & tartar sauce 19

Scampi & Chips

Breaded langoustine tails, triple cooked chips, garden salad, house slaw & tartar sauce 17.5

Ham, Egg & Chips

Honey & mustard glazed ham, triple cooked chips, double fried egg, house slaw & garden salad 18

Sides

Sea Salt Fries (vg) 4.5

Add cheese 1.5

Triple Cooked Chips (vg) 5.5

Add cheese 1.5

Garlic Buttered Mixed Greens (vg) 4

Maple Roasted Carrots (vg) 4.5

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