

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

Pork & Chorizo Scotch Egg

Breaded soft boiled egg wrapped in ground pork & spicy chorizo, served with saffron aioli 7

Breaded Whitebait

Sprats tossed in breadcrumbs and deep fried, served with tartar sauce 6.5

Topped Cheesy Garlic Bread

Feta and caramelised onion (v) 6

Mature cheddar and smoked bacon jam 6.5

Small Plates

Soup of the Day

Served with crusty baguette and flavoured butter
please see blackboard for today's soup flavour (vgo) 6.5

Roasted Chipotle Chicken Wings

Chicken wings roasted in smoky chipotle chilli sauce, served
with charred corn salsa & garlic aioli 8.5

Steak & Ale Croquettes

Breaded slow braised steak & ale croquettes, fried until golden & served with brown sauce 9

Crispy Squid

Squid fried with a salt & pepper dredge, served with coriander
& lime mayo, n'duja crumb & charred lime 8.5

Goats Cheese Bon Bons

Served with roasted balsamic beetroots & onions, golden
beetroot puree, toasted walnuts & honey (v) 7.5

Sharers

Pork Topped Fries

Fries topped with melted cheddar, cider braised pork belly, roasted
apple puree, gravy & onion crumb 12.5

Nachos

Corn tortilla chips with melted Mexicana cheese, jalapeños, charred
corn salsa, guacamole & sour cream (v) 14.50

Rarebit Topped Fries

Fries topped with a Guinness & English mustard rarebit sauce, pickled
baby onions, shallot ketchup & crispy onions (v) 12

Whole Baked Camembert

Whole Camembert, rubbed with confit garlic and baked, served with
house chutney, pickles & crusty baguette (v) 15

Pub Classics

Fish & Chips

Atlantic Cod tail coated in a light & crispy beer batter, served with triple cooked chips, pea puree & tartar sauce 18.5

Scampi & Chips

Breaded langoustine tails served with triple cooked chips, dressed garden salad & tartar sauce 17

Pie of the Day

Served with creamy mash, buttered seasonal greens & red wine gravy - please see blackboard for today's flavour (vgo) 18

Pan Roasted Chicken Supreme

Lemon & thyme roasted chicken supreme served with pommes anna, garlic buttered fine beans, mushroom puree & Dijon mustard cream sauce 18

Sausage & Mash

Trio of local sausages served with creamy mash, maple roasted carrots, buttered seasonal greens & red wine gravy (vgo) 17

Ham, Egg & Chips

Carved Honey roasted ham served with triple cooked chips, two fried eggs, dressed garden salad & house slaw 16

Wild Mushroom & Truffle Tagliatelle

Served Quattrocento, fresh rocket and a wild mushroom & truffle cream sauce (v) 16

Burgers

Classic

Two 3oz beef patties with fried onions, melted mature cheddar, pickles, tomato relish & Dijon mayo (vgo) 16.50

Cheese & Bacon

Two 3oz beef patties with smoked bacon jam, melted stilton & tomato relish 18

Crispy Chicken

Southern fried chicken breast with tomato relish & harissa crème fraîche (vgo) 17

Curried Lamb

Masala spiced lamb burger with minted raita & red onion bhaji 19

Sides

Sea Salted Fries (vgo) 4.5

Add cheese 1.5

Triple Cooked Chips (vg) 5.5

Add cheese 1.5

Trio of homemade sauces 2.5

Chilli jam, confit garlic aioli & brown sauce

Garlic buttered seasonal greens (vgo) 4

Maple Roasted Carrots (vg) 4.5