

THE CRICKETERS OF SHIRLEY

THE MENU

STARTERS, SIDES & SHARERS

Salt & Pepper Squid Chunks 6.0

Spicy fried squid chunks served with chipotle mayonnaise

Halloumi Fries (V) 5.5

Fried wedges of breaded halloumi cheese served with chipotle mayonnaise

Habanero Chicken Wings 6.0

8 buffalo chicken wings cooked in homemade habanero seasoning served with chipotle mayonnaise

Ciabatta Garlic Bread 3.0

Toasted ciabatta topped with garlic and herb butter

Homemade Onion Rings 3.0

Sliced onions tossed and fried in our house batter

Thick Cut Chips (GF) 3.0

(Add cheese & bacon for an extra 1.0)

Sweet Potato Wedges 3.5

(Add cheese & bacon for an extra 1.0)

HOUSE BURGERS & STEAKS

Chefs Signature Homemade Chipotle Beef Burger 10.0

In a toasted brioche bun with bacon, cheese, chipotle sauce, salad, and a portion of chips and house coleslaw

Pulled Jack Fruit Burger 10.0

BBQ marinated jackfruit topped with vegan mayonnaise, salad and a portion of chips

Skinny Chicken Burger 10.0

Grilled chicken breast in a toasted brioche bun with bacon, cheese, BBQ sauce, salad and a portion of chips and house coleslaw

8oz Aged Rump Steak 14.0

Served with a side chips, garden peas, homemade onion rings, grilled tomato, house coleslaw and garlic butter

FOOD FOR THOUGHT

Please inform a member of staff if you have any food allergies or intolerances that we need to be aware of. We are unable to guarantee that our dishes are free of gluten, crustaceans, eggs fish, nuts, soybeans, milk, celery, mustard, sesame, lupine, molluscs or more than 10mg/kg of sulphur dioxide.

THE MAIN EVENT

Ye Old Ale & Shallot Sausage & Mash 10.0

3 of our butchers own select sausages served with buttered mash potato, topped with battered onion rings and gravy

Grilled Lamb Koftas 10.0

Homemade mince lamb koftas served on garlic and coriander naan bread with mint yogurt sauce

Beer Battered Loin of Cod 10.0

Served with chips, a side of peas and homemade tartar sauce

Mediterranean Vegetable Tart 10.0

Served with salad and onion chutney

SANDWICHES & CIABATTAS

Fish Finger Sandwich 5.0

Cod fish fingers with homemade tartar sauce and rocket

The Locals Club Sandwich 8.0

BLT topped with chicken club sandwich on toasted bloomer bread with a portion of chips

Buttermilk Chicken Ciabatta 6.5

Deep fried chicken pieces in a grilled ciabatta with bacon, cheese and chipotle mayonnaise with side salad

Marinated Rump Steak Ciabatta 8.0

Rare cooked rump steak on top of toasted ciabatta, onion chutney with side salad

THE SUNDAY ROAST

Homemade Roast Dinner (Available Sunday Only) 12.0

Choice of 2 meats. Served with roasted potatoes, red wine jus and seasonal vegetables

Vegetarian Roast Dinner (Available Sunday Only) 11.0

Red onion and thyme roasted nut loaf, served with roast potatoes, red wine jus and seasonal vegetables

Add an Extra Side for 2.0: Roast Potatoes, Yorkshire Puddings, Sausage Meat Stuffing or Green Vegetables

UPGRADE TO A DUO OF MEAT FOR 2.5

ARE YOU SWEET ENOUGH?

Belgium Chocolate Brownie (GF) 5.0

Topped with ice cream and caramel sauce

Sticky Toffee Pudding 5.0

Topped with ice cream and thick toffee sauce

Cheese Slate 5.0

3 Farmhouse cheeses served with cheese biscuits and onion chutney

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