# THE CRICKET INN PENNY LANE

# \*Two courses for £20 | | \*Three courses for £25

Monday to Friday 12:00 to 15:00 | 17:00 to 18:00 (look for the \*dishes)

Bloody Mary 9 / Dark and Stormy 9 / Aperol Spritz 9 / Bullion Chocolate Bullirum Espresso Martini 9

# SNACKS & SMALL PLATES

\*Sourdough Focaccia beef fat & Henderson's butter or wild garlic butter 6 \*Thornbridge Nitro Stout & Lincolnshire Poacher Rarebit Crumpets Henderson's relish ketchup (V) 7 \*Sumac Potato Skins labaneh, za'atar, rhubarb tabasco (GF)(V) 6 \*Salt & Pepper Squid sriracha mayo 8

Chicken Wings tabasco caramel (GFO) 7

# STARTERS

\*Miso & Ginger Glazed Lamb Belly tagine puree, pistachio dukka spice, roscoff onion (GF) 8 48 Hour Short Rib oxtail tortellini, beef consommé, horseradish, samphire 9 Roscoff Onion Tart Tatin aged balsamic, garden thyme leaves, Hartington blue crème fraiche (V) 8 \*Leek & Potato Soup onion bhaji, sourdough focaccia (V) 7 Confit Chalk Stream Trout fennel puree, wild garlic beurre blanc, ponzu roe, nori cracker 9 \*Celebration of Celeriac fondant, puree, crisp, remoulade, jus (VG)(GF) 8

# SUNDAY ROASTS

Served with roast potatoes, roasted carrot & parsnip, spiced red cabbage, seasonal greens, champ mash & Yorkshire pudding

Heart of Rump horseradish cream & bone marrow crumb 22

Moss Valley Pork Belly apricot & sage stuffing 19

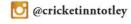
Roast Chicken Supreme 18

Old Jamaica Glazed Ham 18

Lions Mane Mushroom (V) 17

An optional service charge of 10% is added to your bill, please speak to your server if you would like to amend this If you have a food allergy or special dietary requirement, please make this known to your server







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# MAIN COURSES

Braised Beef Bourguignon champ mash, beef fat carrot, loveage, slow cooked onion (GFO) 24

Chalk Stream Trout confit garlic potatoes, black pearl oyster mushrooms, black garlic aioli, samphire 20

\*Herby Gnocchi shiitake mushrooms, cavolo nero pesto sauce, pecorino, hazelnuts (V) 8/18

# PUB CLASSICS

\*The Cricket Inn's Double Patty Burger Swiss cheese, Cocoa Wonderland BBQ sauce, gherkin, butter lettuce, house sauerkraut, tomato, rosemary & potato bun, fries 17 add BBQ beef brisket £,3

\*Thornbridge Beer Battered Fish & Chips mushy peas, curry sauce, tartare sauce, triple cooked chunky chips (GFO) 18
Weekly Highlight Every Friday - Fish & Chips plus a selected drink for £15

\*Beef Shin, Potato & Thornbridge Ale Pie champ mash, Henderson's gravy, braised red cabbage 18

10oz Ribeye beer battered onion rings, roasted vine tomato, duck fat hash browns, peppercorn sauce (GFO) 29

Red Lentil Crispy Chicken Burger cauliflower kimchi, lovage mayonnaise, rosemary & potato bun, fries 18

# SIDES

Dirty Fries pulled beef brisket, parmesan, pickled chillies (GF) 8

Triple Cooked Chunky Chips (V) 5

Parmesan & Truffle Fries (GF) 5

Waldorf Salad peanuts, dovedale blue crème fraiche (V) 5

Spiced Braised Red Cabbage (V)(GF) 5

Beef Fat Carrots lovage emulsion, marrowbone crumb 6

Cauliflower Cheese marrowbone crumb (GFO) 6

#### DESSERTS

\*Sticky Toffee Pudding toffee sauce, vanilla ice cream (V) 8

\*Semifreddo Tiramisu coffee chocolate ganache, mascarpone ice cream, almond crumb (V) 8

\*Rhubarb & Custard Choux Bun rhubarb & elderflower jam, fermented rhubarb (V) 8

Brûlléed Date Bread & Butter Pudding tahini cream, caramel, pomegranate molases (V) 9

\*Dark Chocolate Brownie salted caramel, clotted cream (GF)(V) 8

\*Caramelised Apple & Rhubarb Crumble stem ginger custard (V)(GFO) 8

BARREL AGED DESSERT BEERS great to share...

Thornbridge Necessary Evil 13% (Bourbon barrel aged stout 375ml) 13

Thornbridge Pachamama 10% (brown ale with Spanish honey aged in Pedro Ximenez barrels 375ml) 13

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