

Greek style salad

with Feta cheese, Kalamata olives, peppers, cucumber and red onions  $\nu$ 

In addition to this menu, we offer lots of lovely daily specials

£6.95/£11.75

• Bowl of huge green Amalfi olives £3.00 • Bowl of mixed nuts £2.50 Starters A tian of poached fresh salmon, avocado pear and prawns £8.50 with a cherry tomato and shallot dressing Spicy venison patties £6.95 with a winter coleslaw and chard leaf salad Fresh mussels in cider £7.95 steamed in Hogans cider, served with toasted sour dough bread Goats cheese and fresh cranberry tartlet £6.75 on a mixed leaf salad finished with fine olive oil £8.95 English classics plank with handmade pork pie, crispy crackling, quail scotch egg and Suffolk Gold cheese with home made green tomato chutney and piccalilli Seasonal roasted squash soup £5.95 finished with a light coriander pesto and homemade bread £8.95 The Cricketers Antipasti a rustic platter of Italian meats including Parma ham, bresaola and salami Milano, with sun blushed tomatoes, rocket, huge Amalfi olives, Parmesan chunks and toasted home made sourdough bread Starters or Main Course Salads · Prawn, avocado pear and baby gem lettuce salad £7.95 / £12.25 with classic Marie Rose sauce and lemon • Warm, char grilled, free range chicken Caesar salad £8.75 / £12.75 with romaine lettuce, marinated anchovies and Parmesan croutons · Pear, Parma ham and buffalo mozzarella salad £7.95 / £11.95 with aged Balsamic Five spice Telmara Farm duck salad £8.75 / £13.50 with spring onions, mango, baby gem lettuce and pomegranate with a sesame oil and lime dressing



## Pasta Starters or Main Courses ~ using our own freshly made pasta

• Crab linguine £7.95 / £11.95

freshly picked East Coast crab with lemon, chilli, fennel and garlic

• Sausage bolognaise £6.95 / £10.95

our own home made sausage meat sauce with fusilli and grated Parmesan

• Penne puttanesca £6.50 / £10.50

a rich tomato, caper and olive sauce, topped with freshly grated Parmesan  ${\it V}$ 

Sprouting broccoli and Gorgonzola

£6.50 / £10.50

with curly pappardelle, topped with freshly grated Parmesan V

# Main Courses - prices include potatoes or chips and either fresh vegetables or mixed salad - any main course can be served plainly if preferred; our chefs welcome any special requests

#### Thirty day hung Dedham Vale rib eye steak

£22.95

on a white onion puree, topped with truffle butter and a mushrooom stuffed tomato

• Pheasant Kiev £16.95

breast of pheasant stuffed with a cranberry and orange butter, lightly crumbed and served with the confit leg on wilted spinach

#### · Slow braised shank of lamb

£16.95

with winter herbs, spices and vegetables and a rich gravy

#### Medallions of local venison

£19.95

on sauteed Brussels sprouts, bacon and chestnuts with a rich port wine jus

#### • Duo of Priors Hall Farm pork

£16.50

char-grilled loin and slow roasted belly with crispy crackling, spiced roasted pumpkin and a delicate star anise jus

#### · Locally sourced game pie

£14.50

with suet pastry, creamy mashed potatoes and gravy

#### Chick pea and vegetable curry

£14.95

with basmati rice and home made naan bread V

#### · Fish fresh from market

Lovely fish and seafood 'specials' every day, fresh from the market. These can be served simply, plain grilled, or as described on both our chalk board and the 'Daily Specials' insert in the menu

### Choice of Delicious Home made Desserts