

The Surrey Cricketers

For the Table

Nocerella Olives (ve)	3.50
Charred Padron Peppers (ve)	3.50
Sea Salt	
Steamed Edamame (ve)	4.00
Maldon sea salt flakes	
Artisan Cheese & Garlic Bread (v)	5.50
Stonebaked Flatbread (ve)	6.50
Hummus, Olive Oil & Sumac	

Starters

Sutton Hoo Chicken & Foie Gras Parfait	8.00
Fig & apple chutney, crusty sourdough	
Devonshire Crab & Avocado Bruschetta	8.50
Soused fennel, lime & coriander	
Porcini Mushroom & Sage Arancini (v)	8.00
Jerusalem artichoke soup & dusted parmesan	
Charred Courgette & Rosary Goat Cheese (v)	8.00
Burnt kale, pomegranate & mint	
Hot Smoked Salmon Crumpet	9.00
Gin cured cucumber, dill & caperberries	
Super Crispy Squid	8.00
Garlic mayo, lemon & spiced rub	
Pulled BBQ Pork Bao Buns	9.50
Crunchy slaw, coriander & sesame seeds	

Sharers

Butcher's Board	15.95
Sutton Hoo chicken & foie gras parfait , chutney, cured meats (prosciutto & salami), olives & stone baked flatbread	
Fisherman's Pool	15.95
Hot smoked salmon pate, super crispy squid, ale battered fish, chunky chips, pickles & lemon	
Vegetable Patch (v)	13.95
Secrets Farm Garden vegetable crudités, hummus, flatbread, olives & halloumi fries with pomegranate molasses	

Festive Mains

Truffled Artichoke Gnocchi (v)	13.95
Jerusalem artichoke & red chard, shaved parmesan & drizzled with white truffle oil	
English Burrata & Honey Roast Squash (v)	14.50
Pickle beetroot, kale pesto, toasted pumpkin seeds, crispy music bread & olive oil	
Free Range Chicken Milanese	14.95
Herb crusted chicken breast, fried egg, rocket & shaved parmesan	
Add truffle	2.50
Old Spot Mighty Pork Chop	19.50
Charred hispi cabbage, salt baked celeriac, honey mustard & apple	
Slow Cooked Beef Rib	21.95
Smoked garlic mash potato, thyme roasted carrots, crispy shallots & bone marrow gravy	
Ale Battered Fish & Chips	14.95
Garden peas, chunky tartare sauce, lemon & proper triple cooked chips	
Bouillabaisse "King tiger prawn, squid & cod"	17.95
Comforting rich saffron broth, dollop of garlic aioli, dusted paprika served with crusty sourdough	

Chargrilled Flamed Steaks

We've handpicked the finest producers of beef and selected the best cuts, all matured of 21 days cooked to perfection. All our steaks are served with triple cooked hand cut chips, caramelised onion puree, slow roast tomato. Add sauce of your choice from peppercorn / red wine or parsley garlic butter

Add truffle.....	2.50
Add sauce of your choice	2.50
8oz Sirloin	19.95
Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling. <i>Recommended Medium Rare</i>	
8oz Rib Eye	21.50
You get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling. <i>Recommended Medium Rare</i>	
6oz Fillet	28.00
Prime cut of beef which is tender & lean steak packed with flavour all down to lots of marbling. <i>Recommended Medium Rare</i>	

Salad

Wholesome Grains (v)	11.95
Herb rubbed roasted squash, balsamic red onions, cracked wheat, curly kale, pomegranate & harissa	
Add hot smoked salmon	3.00
Add chicken	3.00
Classic Chicken Caesar	14.50
Crispy baby gem, stone baked garlic croutons, anchovies, Burford brown egg & aged shaved parmesan	
Prawn & Avocado	15.00
Fresh water prawns, ripened avocado, charred corn, baby tomatoes & chipotle mayonnaise	

Wood Fired Pizzas

Our crispy hand-stretched sourdough pizzas have a rich tomato sauce or cheesy bechamel, "Fior di Latte" mozzarella base with artisan topping and cooked to perfection at around 350 degrees in our wood fired oven. Also available gluten free

Margherita (v)	
Fior di latte mozzarella, tomato sauce, basil	
Add Burrata	3.50
Chilli Freak	
Chorizo, pepperoni, jalapenos, curly kale, tomato sauce, mozzarella & crushed chillies	
	13.00
Simply Chorizo	
Chorizo, tomato sauce, mozzarella & garlic	
	12.00
Smoked Ham & Mushroom	
English ham, mushrooms, olives, mozzarella & tomato sauce	
	12.50
Prawnstar	
Fresh water prawns, capers, tomato sauce, garlicky courgettes & creme fraiche	
	13.00
Sticky Cheese (v)	
Somerset brie, Stilton & Fior di latte topped on cheesy bechamel, cranberry sauce & toasted walnuts	
	12.50
Santa Cruz	
Roast turkey, pigs in blanket, brussels sprouts, cheesy bechamel & mozzarella	
	13.00

Burgers

All our burgers served with your choice of fries or mixed leaf salad & Gluten free buns available too!

The Surrey Cricketer's Classic	13.50
Coarsely Grounded prime beef patty, mature cheddar, burger sauce & homemade pickles	
Ultimate Hog Burger	15.95
Prime beef patty, 16-hour BBQ pulled pork, crispy bacon, beef tomato & house pickles	
Buttermilk Fried Chicken	12.50
Buttermilked & fried free-range chicken breast, spiced yoghurt, sweetcorn salsa & crunchy lettuce	
Plant Based Burger (v)	12.95
Empire spiced quinoa & garden pea patty, smashed chickpeas & crumbled feta	

Sides

Skin on Fries (v)	2.95
Sea salt	
Sweet Potato Fries (v)	3.25
Spiced rub	
Buttery Mash Potato	3.50
Rich gravy	
Rocket & Parmesan (v)	3.50
Aged balsamic & olive oil	
Seasonal Flash Greens (ve)	3.95
Lemon & garlic oil	
Crunchy Slaw (v)	3.25
Red cabbage, kale & tangy dressing	

All food is prepared in kitchens where nuts, gluten and other allergens could be present, and our menu descriptions cannot include all ingredients. We regret that we cannot guarantee that any of our products are free from nuts or nut derivatives. If you have a food allergy, please let us know before ordering. Full allergen information is available. If you see a (v) next to any of our dishes, then it's suitable for vegetarians. If you see a (v*) we cannot guarantee that these dishes have been cooked in a fryer dedicated to vegetarian items. If you see a (ve) next to any of our dishes, then it's suitable for vegans. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams. Some of our fish and poultry dishes may contain bones.