

## **NEW YEAR'S DAY MENU**

### **LBW**

DEVILLED WHITEBAIT & SPICED MARIE-ROSE 4

NOCELLARA OLIVES 4

### **1<sup>ST</sup> INNINGS**

#### **HAND-DIVED BEESANDS SCALLOPS**

ROASTED IN THE SHELL, CELERIAC, TARRAGON BUTTER & SMOKED BREADCRUMBS 13

#### **HALIBUT SCAMPI**

SAFFRON AIOLI & LEMON 12

#### **BUTTERNUT SQUASH, CHILLI & COCONUT SOUP**

CRUSTY BREAD 8

#### **DUCK LIVER PARFAIT**

RED ONION MARMALADE, TOASTED BREAD & PICKLES 9

#### **THAI YELLOW MUSSELS**

MUSSELS COOKED IN THAI BROTH & CRUSTY BREAD 11

#### **CRISPY BUTTERMILK CHICKEN / SMOKED TOFU**

RANCH DIPPING SAUCE 9

### **2<sup>ND</sup> INNINGS**

#### **CRICKET INN FISH & CHIPS**

BEER BATTERED MARKET FISH, CHUNKY CHIPS & A CHOICE OF MUSHY OR GARDEN PEAS 17

#### **FRUIT DE MER LINGUINE**

KING PRAWNS, QUEENIE SCALLOPS, MUSSELS, SQUID, TOMATO, CHILLI & HERBS 21

#### **SEAFOOD PANCAKE**

COD, PRAWNS & QUEEN SCALLOPS COOKED IN A CREAM SAUCE, WHITE CRAB & PARMESAN CHEESE 21

#### **CUMIN-ROASTED HERITAGE CARROTS**

WHIPPED GARLIC RICOTTA, SMOKED TOFU, CHESTNUT & TRUFFLE PESTO, GRANOLA & A CHOICE OF SIDE 18

#### **TRANCH OF TURBOT**

BRAISED FENNEL, CHICKEN BUTTER SAUCE, CRISPY POTATO & A CHOICE OF SIDE 34

#### **CHATEAUBRIAND FOR 2**

DUCK FAT ROAST POTATOES, YORKSHIRE PUDDING, SELECTION OF SEASONAL VEGETABLES, CAULIFLOWER CHEESE, STUFFING & RED WINE GRAVY 70

#### **LARGE WHOLE PLAICE**

SAMPHIRE, PRAWN, CUCUMBER, HERB BUTTER SAUCE & A CHOICE OF SIDE 25

#### **BEEF BURGER**

8OZ BEEF PATTY, BACON, RED ONION, BABY GEM, TOMATO, SEEDED BRIOCHE BUN, SKINNY FRIES & ONION RINGS 16

### **SIDES**

**CHUNKY CHIPS** 4

**SEASONAL GREEN VEGETABLES** GARLIC BUTTER 4

**POTATO & TURNIP GRATIN** TRUFFLE CREAM SAUCE 4.5

**GARDEN SALAD** HOUSE DRESSING 4

**TRUFFLE FRIES** PARMESAN CHEESE & TRUFFLE OIL 4.5