

The Cricketers
24 Chapel St, Ormskirk, L39 4QF
01695 571123
Sunday TDH Menu

To Start

Soup of the Day, Bloomer Bread (v)

Sauteed Smithy Mushrooms, Stroganoff Sauce, Toasted Granary Bloomer, Roasted Almonds (V)

Causeway Cauliflower Bhaji, Soya Yogurt Spiced Raita, Dressed Leaf Salad (vegan)

Chowder; Fleetwood Haddock and Vegetable Chowder, Chives, Sweet Corn, Poached Egg

Sesame Tempura Chicken Goujons, Carrot, Spring Onion, Chilli and Coriander Salad, Crispy Noodles, Toasted Peanuts, Hot & Sour Sauce

Chicken Liver and Port Parfait, Parsley Butter, Toasted Granary, Spiced Chutney

Lightly Battered Haddock Goujons, Tartar Sauce, Rocket Salad

Aromatic Vegetable Spring Rolls , Miso, Chilli and Ginger Dipping Sauce, Asian Salad (vegan)

Grilled Goats Cheese, Roasted Beetroot, Walnut, Rocket Salad, Pesto Dressing, Aged Balsamic (V)

Main Course

Roast Topside of Beef, Yorkshire Pudding, Goose Fat Roast Potatoes, Creamed Potatoes, Honey Roast Vegetables, Green Beans, Rich Pan Gravy

Guinness Glazed Gammon, Goose Fat Roast Potatoes, Creamed Potatoes, Honey Roast Vegetables, Green Beans, Rich Pan Gravy

Garlic and Thyme Marinated Pan Roasted Pork Chop, Parmentier Potatoes, Smoked Bacon Cabbage, Cider Sauce

Roasted Cod fillet, Salmon and Broccoli Fishcake, Sautéed Causeway Leeks, Roasted Tomato and Red Pepper Sauce, Crispy leeks

Roasted French Trim Chicken Breast, served simply with a Choice of Potato, and Roasted Vegetables or Local Leaf Salad

Thai Style Roasted Vegetable, Chick Pea and Coconut Curry, Braised Rice (vegan)

Red Lentil, Butternut Squash, Sweet Potato and Spinach Dhal, Spiced and Roasted Cauliflower (vegan)

Italian Salad- Herb Roasted Mediterranean Vegetables, Garlic and Olive Oil Ciabatta Croutons, Confit Cherry Tomatoes, Herb Vinaigrette, Aged Balsamic(vegan)

Lager Battered Haddock, Hand Cut Chips, Homemade Mushy Peas and Tartar Sauce

Pan Seared Lambs Liver, Smoked Bacon and Red Onion Gravy, Creamed Potatoes

8oz Gammon Steak, Grilled Peppered Tomato, Pineapple, Fried Hens Egg, Hand Cut Chips, Seasonal Vegetables

6oz Beef Burger, Baby Gem Lettuce, Beef Tomato, Dill Pickle, Brioche Burger Bun, Lager Battered Onion Rings, Hand Cut Chips, Dressed Salad

Scott's 28 Day Matured 6oz Rump Steak, Cooked to your liking with Roasted Mushroom and Tomato, Onion Rings and Hand Cut Chips

Dessert

Chocolate Brownie, Berries, Vanilla Bean Ice Cream

Mulled Berry Trifle; Marinated Berries, Mulled Wine Soaked Sponge, Biscuits, English Custard, Winter Berry Jelly, Fresh Cream

Sticky Toffee Pudding, Butterscotch Sauce, Mrs Dowson's Vanilla Bean Ice Cream

Stewed Apple and Berry Peanut Butter Crumble, Vanilla Soya Yoghurt (vegan)- if not vegan why not try with Vanilla Ice Cream?

Selection of English and French Cheeses, Biscuits, Chutney, Apple Slices (£1.50 supplement)

1 course £13 2 Course - £17 3 Course - £20