



EXPRESS &
LIGHT LUNCH
2/3 COURSES

{ DESIGNED FOR A LUNCH HOUR
(OR A RELAXING AFTERNOON
JUST LET US KNOW!) }

AVAILABLE MONDAY- THURSDAY 12-6PM, FRIDAY AND SATURDAY 12-4PM
NOT AVAILABLE BANK HOLIDAYS

2 COURSE £9.00
3 COURSE £11.50

STARTER

Lemon and Chilli Hummus, Homemade Nachos, Wasabi Crumb (vegan)

Scott's of Ormskirk Pulled Pork Shoulder, Honey, and Sage Croquettes,
Cricketers BBQ Sauce

Cajun Spiced Halloumi Fritters, Lancashire Sauce Dip (V)

Lightly Spiced Goosnargh Chicken Wings, Dressed Leaf and 'Slaw

Thai Style Salmon and Haddock "Fishcake", Hot and Sour Sauce, Lime

Crispy Fleetwood Whitebait, Homemade Tartare Sauce, Dressed Leaf

Causeway Cauliflower Bhaji, Mango and Tomato Salsa, Dressed Leaf (Vegan)

Wainwright Beer Battered Bury Black Pudding, English Mustard Mayonnaise

Warm Selection of Local Breads and Ciabatta, Olive Oil, Aged Balsamic Reduction
and Pesto (add Feta, Sun Blushed Tomatoes and Olives for £2)

Garlic Ciabatta with Cheese (V)

MAIN

Mini Lancashire Hot Pot, Toasted Granary Baguette, House Pickled Red Cabbage

Chana Massala with Tomato and Coriander, Spiced Cauliflower Bhaji,
Sticky Coconut Rice (vegan)

Thai Green Roasted Vegetable and Spinach Curry, Braised Rice,
Homemade Curried Flatbread (Vegan)

Haddock Goujons and Chips, Mushy Peas, Tartar Sauce

Roasted Sweet Potato filled with Roasted Mediterranean Vegetables,
Feta and a Balsamic Glaze (V)

Winter Salad of Local Leaf, Warm Roasted Squash, Peas, Toasted Almonds,
Israeli Couscous, Lemon and Mint Dressing

Pan Seared Lambs Liver, Creamed Potato, Onion Gravy

Salmon, Pea and Courgette Spaghetti

Wild Smithy Mushroom and Pea Risotto, Black Truffle Oil, Parmesan, Crispy Rocket (V)

The Cricketers Salad of Local Leaf, Crumbled Goats Cheese, Sun Blushed Tomato, Olives,
Pumpkin Seeds, Homemade Pesto Dressing (v)

Any Omelette (£1.50 supplement for King Prawn or Smoked Salmon)

Any Sandwich (£2 supplement for Steak Sandwich)

DESSERT

Clementine Mousse, Candied Orange, Lemon Sherbet, Orange Shortbread

Mini Chocolate Brownie, Chantilly Cream, Fresh Berries

Vegan Apple Crumble, Stewed Apples with Cinnamon and Raisins,
Peanut Butter Crumble, Vanilla Soya yoghurt

Mrs Dowsons Sorbet of The Day, Berries, Berry Coulis, Fresh Mint

2 Scoops Mrs Dowson's Ice Cream (*Chocolate, Strawberry or Vanilla*)

Finish with an Freshly Ground Roberts and Co
Espresso or Machiatto for £1.50