

TO NIBBLE/ TO SHARE Grilled Sourdough & Ciabatta4.50
served with extra virgin olive oil, cold pressed rapeseed oil & balsamic vinegar V VGA GFA
Marinated Olives4.00 with garlic & peppers V VGA GFA
Garlic Pizza Bread with melted mozzarella V VGA
Crispy Halloumi Fries
Meat Sharing Board
Vegetable Sharing Board
STARTERS
SIAKILKS
Soup Of The Day

MAINS

Pie of the Week
Free Range Chicken Breast
Asparagus Risotto
Halibut Supreme
Slow Roasted Pork Belly
Harissa Infused Shoulder of Lamb23.90 pulled & wrapped in savoy cabbage. Served with chive mashed potato, king oyster mushrooms & a lamb jus GFA
Whole Lemon Sole
Penne Arrabiata
Chicken Caesar Salad
Super Food Salad

GRILL

Our steaks are aged for 21 days by our fabulous butcher ${\bf B} \ {\bf W} \ {\bf Deacon}$ in Westoning.

Served with chunky chips, watercress, crispy onions & chargrilled tomato.

10oz Rump GFA......24.90

8oz Sirloin GFA	27.90
add Garlic Butter, Peppercorn or Blue Cheese Sauce add Sautéed Mushrooms GFA/Onion Rings add Garlic Prawns GFA	3.00
Prime Steak Burger	ısted
SIDE DISHES GFA	
Chunky Chips V VGA	4.50
Skinny Fries V VGA	4.50
Pan Fried Broccoli V VGAwith chilli & almonds	

FOOD ALLERGIES & INTOLERANCES GFA denotes there is a Gluten Free option available on request. Please indicate if you have any other dietary requirements when making your order. V denotes vegetarian, VGA denotes a Vegan option is available

Buttered Cabbage, Peas & Leeks V VGA......4.50

Mixed Salad with House Dressing V VGA.......4.25

Italian Fries......5.90
with Parma Ham, shaved parmesan & truffle infused mayo

A <u>discretionary</u> 10% service charge will be added to all table orders. 100% of which goes directly to our kitchen and front of house staff. Please feel free to remove this when ordering or at the end of your meal. We won't be offended!



STONE BAKED PIZZAS

"Margherita Mamma"
"Feeling Hot, Hot, Hot"
"Four Cheese a Jolly Good Fellow"
"Oink Oink"
"The Posh Italian"
"Veggie Monster"
"Cluck Cluck"
"From Dusk 'till Prawn"
ADD SOME EXTRA TOPPINGS! Smoked Salmon, Parma Ham, King Prawns, Marinated Chicken
Anchovies, Gorgonzola
Vegan Pizzas are available upon request. In fact, did you know we have a <u>Full Vegan Menu?</u> Please ask if you would like to see it!

Please ask to see our **Set Lunch Menu!** Available Monday to Friday 2 Courses 14.90 3 Courses 18.90

The Set Lunch Menu is not available during December or on **Bank Holidays**

SUNDAY ROAST

Available on Sundays from 12 noon until 6pm

All of our Sunday Roasts are served with roast potatoes, seasonal vegetables, Yorkshire pudding & rich gravy. They also come with their traditional garnish.

Roast Beef Topside
Free Range Roast Turkey17.90 with sage & onion stuffing GFA
Slow Roast Pork Belly
Duo of Meats
Herb & Nut Roast V VGA14.90 served with vegetarian gravy & a Yorkshire Pudding
Pigs in Blankets4.00
Cauliflower Cheese V GFA4.00
SANDWICHES
served in the pub area, Monday to Saturday, between 12pm & 2.30pm
served on white or granary bread GFA Fish Fingers, Baby Gem Lettuce & Tartare Sauce8.90
Butter Bean Hummus, Avocado & Sun-Dried Tomato7.90
Bacon, Lettuce & Tomato with mayo8.90
served in toasted ciabatta GFA Brie & Cranberry V

Prime Steak & English Mustard Mayo......13.90

add Chunky Chips, Skinny Fries or Soup of the Day

with watercress

(GFA)2.00

AFTERNOON TEA

25.00

Delicious Finger Sandwiches Freshly Baked Scones **Selection of Sweet Treats** Loose Leaf Tea or Locally Roasted Coffee

SPARKLING AFTERNOON TEA

30.00

Make it an afternoon to remember!

Upgrade to include a glass of Prosecco each!

All Afternoon & Sparkling Afternoon Teas must be booked in advance, no later than 6pm the day prior. Full payment is requested to secure your booking refundable up until 48 hours prior. Afternoon Tea is Served:

Monday - Saturday between 12pm & 5pm

WINE & DELISHOP

Did you know at the entrance to the restaurant we have our own little Wine & Deli Shop?

WINE SHOP

All of the wines on our list are available for you to enjoy at home for £12.50 less than the "drink in" price. This means that you can enjoy restaurant quality wines (that you CAN'T find in the supermarkets!) in the comfort of your own home. You can also order cases of wine which we can deliver to vour home if needed!

You can find some of the produce that we use here at The Chequers as well as some extra little treats from artisan suppliers from both within the local area and a little further afield. Pick something out for yourself or buy as a great hamper filler for a loved one.

ON YOUR PLATE AT THE CHEQUERS

We only use ingredients at The Chequers that we are happy to eat ourselves. That's why you can rest assured that what's on your plate is of the best quality and, where possible, sourced from a local supplier. We use the following suppliers:

Meat- B W Deacon Butchers, Westoning Seafood- GCH Fishmongers, Bedford Fruit & Veg- Collins Fresh Produce, Northampton Eggs- Jim Blakemore Eggs, Pavenham Coffee & Tea- Wooden Hill Coffee Company, Ampthill

If there is a local supplier that you would like to recommend, please let us know!