

THE CHEQUERS

SUNDAY MENU

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 &, where possible, sourced from a local supplier.

TO NIBBLE

- Chargrilled Sourdough** served with trio of butters **V VGA GFA 4.50**
Marinated Olives with garlic & peppers **V VGA GFA 4.00**
Garlic Pizza Bread with melted mozzarella **or** with pesto, rocket & shaved parmesan **V VGA 7.50/ 8.50**
Crispy Halloumi Fries with sweet chilli sauce **V GFA 6.50**
Padron Peppers with Sea Salt **V VGA GFA 5.00**

STARTERS

- Soup of the Day** served with chargrilled sourdough **V GFA 6.50**
Pan Fried Crab Cakes with a radish & cherry tomato salad & remoulade **10.50**
Pork, Sage & White Pudding Scotch Egg with caper & parsley mayonnaise **10.00**
Duck & Pistachio Terrine with spiced fruit chutney, grilled chicory & sourdough **GFA 9.50**
Pan Fried Scallops with smoked aubergine & black garlic puree, crispy pork, port glaze & micro salad **GFA 13.50**
Creamy Burrata with heritage tomatoes, basil pesto, Chiltern cold pressed rapeseed oil & toasted focaccia **V GFA 10.50**
Meat Sharing Board: scotch egg, duck terrine, crispy pork cheek, fruit chutney, caper & parsley mayo & rustic bread **GFA 21.00**

MAINS

- Free Range Chicken Breast** stuffed with mushroom & sage. Served with rainbow carrots, roasted new potatoes & black truffle cream sauce **GFA 21.50**
Roasted Cod Supreme served with a crab, chive & tomato risotto. Finished with saffron cream & dill oil **GFA 22.50**
Summer Risotto: broad beans, green peas, spinach & asparagus. Finished with goat's cheese bon-bons **V VGA GFA 16.50**
Super Food Salad: mixed baby leaves with quinoa, sweet drop peppers, broccoli & feta. With our house dressing **V VGA GFA 13.90**
add Chicken 4.00 add Crispy Pork 5.00
10oz Rump served with chunky chips, watercress, crispy onions & chargrilled tomato **GFA 25.90**
8oz Sirloin served with chunky chips, watercress, crispy onions & chargrilled tomato **GFA 27.90**
add Garlic Butter, Peppercorn or Blue Cheese Sauce 2.50
add Sautéed Mushrooms GFA 3.00
add Garlic Prawns GFA 7.50

SUNDAY ROASTS

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

- Slow Roast Lamb Shank GFA 23.90**
Roast Sirloin of Beef with Yorkshire pudding **GFA 21.90**
Free Range Roast Turkey with sage & onion stuffing **GFA 17.90**
Slow Roast Pork Belly with crispy crackling **GFA 18.90**
Duo of Meats choose from Turkey, Beef or Pork with ALL the trimmings! **GFA 23.90**
Nut & Herb Roast served with vegetarian gravy & a Yorkshire Pudding **V VGA 14.90**
Pigs in Blankets 4.00 or Cauliflower Cheese V GFA 4.00

SIDE DISHES 4.50 each GFA V VGA

Chunky Chips -- Skinny Fries -- Pan Fried Broccoli with chilli & almonds
Buttered Cabbage, Leeks & Peas -- Mixed Salad

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

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