

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

Marinated Olives with garlic & peppers **V VGA GFA 4.50**
Warm Rosemary Focaccia served with extra virgin olive oil & balsamic vinegar **V VGA 5.90**
Garlic Pizza Bread with melted mozzarella **V VGA GFA 7.90**
or with pesto, rocket & shaved parmesan **V VGA GFA 8.90**

Halloumi Fries with harissa & tomato chutney **V GFA 7.50**
Padron Peppers with sweet chilli jam & sea salt **V VGA GFA 6.50**
Salt & Pepper Crispy Squid with lemon mayo **GFA 8.00**
Cauliflower Nuggets with spring onion, chilli, sesame seeds & teriyaki sauce **V VGA GFA 7.00**

STARTERS

Soup of the Day served with chargrilled sourdough **V GFA 6.90**
Pan Fried Scallops served with smoked aubergine puree, crispy pork belly & black treacle glaze **GFA 13.90**
Mixed Game & Smoked Pancetta Terrine served with spiced pear chutney & grilled sour dough **GFA 9.75**
Vodka & Beetroot Cured Salmon on blinis with dill creme fraiche & salmon caviar **9.50**
Confit Duck Scotch Egg with stir fried bok-choi & teriyaki sauce **GFA 10.00**
Baked Camembert with rosemary & garlic. Served with red onion marmalade & flat bread **V GFA 15.90**
Chequers Ploughmans: pork pie, butcher's ham, crispy pork, stilton, cave-aged cheddar, apple & ginger chutney, sweet mustard ketchup, balsamic & honey pickled onions & rustic bread **21.50**

MAINS

Free Range Chicken Stuffed with Wild Mushrooms served with sauteed new potatoes & a leek & truffle cream sauce **GFA 21.90**
Butternut Squash, Chestnut & Sage Risotto served with stilton, rocket & extra virgin olive oil **V VGA GFA 18.90**
Lobster & Crab Ravioli in a thermidor sauce. Garnished with watercress **21.00**
Pan Fried Sea Bream served with crispy potato terrine, tenderstem broccoli & a prosecco & saffron volute **GFA 24.50**
Chequers Salad: with goat's cheese, avocado, beetroot, cherry tomato, mixed leaves, red onion, pumpkin seeds & Chequers house dressing **V VGA GFA 13.90**
add Chicken 4.00 add Crispy Pork Belly Bites 5.00
8oz Fillet Steak served with chunky chips, watercress, crispy onions & chargrilled tomato **GFA 33.90**
8oz Sirloin served with chunky chips, watercress, crispy onions & chargrilled tomato **GFA 28.90**
add Garlic Butter, Peppercorn or Blue Cheese Sauce GFA 2.75
add Sautéed Mushrooms V GFA 3.25
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 Roasted Lamb Shank GFA 28.90
Roast Sirloin of Beef with Yorkshire pudding **GFA 22.50**
Free Range Roast Turkey with sage & onion stuffing **GFA 18.50**
Slow Roasted Pork Belly with crispy crackling **GFA 20.90**
Duo of Meats choose from Turkey, Beef or Pork with ALL the trimmings! **GFA 24.90**
Nut & Herb Roast served with vegetarian gravy & a Yorkshire Pudding **V VGA 15.90**

Pigs in Blankets 4.00 or Cauliflower Cheese V GFA 4.00

SIDE DISHES 4.90 each GFA V VGA

Chunky Chips -- Skinny Fries -- Rosemary Fries -- 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!