

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 highest quality &, where possible, sourced from a local supplier.

— TO NIBBLE —

Marinated Olives 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

Deep Fried Halloumi Fries with spiced 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 & herb oil GFA 8.00
 Crispy Pork Belly with honey barbeque sauce GFA 7.50
 Cauliflower Nuggets with spring onion, chilli, sesame seeds
 & teriyaki sauce V VGA GFA 7.00

— STARTERS & SHARERS -

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 a spiced fruit 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, spring onion & teriyaki sauce 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 pickled onions & rustic bread 21.50

— MAINS —

Slow Roasted Pork Belly served with spring onion mash, braised red cabbage & cider gravy GFA 20.90

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 21.00

Pan Fried Sea Bream served with crispy potato terrine, tenderstem broccoli & a prosecco & saffron velouté GFA 24.50

CHEQUERS CLASSICS —

Pie of the Week served with buttered mashed potato, honey roasted root vegetables & red wine gravy 19.90

Beer Battered Cod with chunky chips & crushed minted peas. Served with Chequers own tartare & curry sauce **GFA 18.50**

Deacon's Sausage & Mash two or three sausages with buttered mashed potato, gravy & crispy shallots **15.50/17.50**

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 5.50

GRILLS -

7oz 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

Prime Steak Burger with Chequers own burger relish, bacon, cheddar & crispy onions. Served in a toasted brioche bun with lettuce, tomato & pickles. With chunky chips **GFA 18.50** add an extra patty for 6.50

STONE BAKED PIZZAS

Classic thin crust 12-inch Italian style pizzas

Vegan Pizzas are available upon request. In fact.., did you know we have a <u>Full Vegan Menu? Please ask to see it!</u>

SIDE DISHES **4.95** each **GFA V VGA**

Chunky Chips -- Skinny Fries -- Rosemary Fries -- Broccoli with Chilli & Almonds Buttered Cabbage, Leeks & Peas -- Braised Red Cabbage -- 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