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 8.90**
or with pesto, rocket & shaved parmesan **V VGA GFA 9.90**

Halloumi Fries with harissa & tomato chutney **V GFA 7.50**
Padron Peppers with sweet chilli jam & sea salt **V VGA GFA 6.90**
Crispy Squid with lemon mayo & herb oil **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 7.50**
Baked Camembert served with fig chutney & toasted ciabatta **GFA 9.50**
Mixed Game Terrine with toasted sourdough & red onion marmalade **GFA 9.50**
Pork & Black Pudding Scotch Egg served with a celeriac & apple remoulade & baby watercress **10.00**
Roasted Heritage Carrots with minted yoghurt, feta, walnuts & dukkah **GFA 8.90**
Smoked Mackerel Croquettes served with curried mayo & a chicory & radish salad **GFA 10.50**
Pan Fried Scallops served with cauliflower puree, braised rabbit rillettes, honey & fennel glaze & crispy sage **GFA 13.90**

MAINS

Cod Supreme with winter vegetable ratatouille, baby new potatoes & pistou sauce **GFA 24.90**
Butternut Squash Ravioli with a white wine, leek & sage cream sauce. Finished with rocket & parmesan **V 16.50**
Free-Range Chicken Breast stuffed with smoked mozzarella & wrapped in Parma ham. Served with potato terrine, tender stem broccoli & a Marsala wine sauce **GFA 21.90**
Venison & Mushroom Crumble with mash potato, roasted heritage carrots & red wine gravy **GFA 24.90**
Spaghetti Pescatore prawns, clams, mussels & squid in a white wine & parsley sauce **GFA 21.50**
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 5.00 or Crispy Pork Belly 5.50 or Garlic prawns 7.50
8oz Fillet Steak served with chunky chips, watercress, crispy onions & chargrilled tomato **GFA 35.90**
8oz Sirloin served with chunky chips, watercress, crispy onions & chargrilled tomato **GFA 30.90**
add Garlic Butter, Peppercorn or Blue Cheese Sauce GFA 3.00
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.

Roast Sirloin of Beef with Yorkshire pudding **GFA 22.90**
Free Range Roast Turkey with sage & onion stuffing **GFA 18.90**
Slow Roasted Pork Belly with crispy crackling **GFA 20.90**
Duo of Meats choose from Turkey, Beef or Pork with ALL the trimmings! **GFA 25.90**
Nut & Herb Roast served with vegetarian gravy & a Yorkshire Pudding **V VGA 15.90**

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Pigs in Blankets 5.25 or **Cauliflower Cheese V GFA 4.50**

SIDE DISHES **5.25** 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!