

TO NIBBLE

Marinated Mixed Olives GF V	2.90
with garlic, herbs & chillies	
Mixed Bread Pot v	2.90
served with rapeseed oil, extra virgin olive oil & balsamic vinegar	
Red Onion Marmalade & Parmesan	5.20
garlic pizza bread	
Garlic Pizza Bread with Mozzarella v	5.00
Trio of Nibbles GF V	4.50
red pepper hummus, grilled halloumi marinated mixed olives served with toasted pitta	

FOR SHARING

Antipasto Board GF	12.90
Italian cured meats, marinated artichokes, Gorgonzola Dolce, mixed olives, red pepper hummus, mixed leaves, olive oil & balsamic. Served with toasted focaccia	
Chequers Board GF	15.90
butcher's roast ham, vegetable samosa, chicken & black pudding terrine, apple & ginger chutney, marinated olives, sun dried tomatoes & Wobbly Bottom goats cheese. Served with rustic bread	

STARTERS

Soup of the Day GF V	5.20
served with toasted ciabatta	
Smoked Mackerel Croquettes	6.50
served with pickled vegetables & a horseradish creme fraiche	
Rabbit Filled Portobello Mushroom GF	6.50
served with Jerusalem artichoke puree & herb croutons	
Spiced Vegetable Samosa v	6.00
served with crispy spinach & minted yoghurt	
Chicken Liver & Foie Gras Terrine GF	7.90
served with toasted brioche & plum chutney	
Pork & Chorizo Scotch Egg	6.00
served with piccalilli & watercress	
Char Grilled Squid GF	6.90
served with a tabbouleh salad & chilli infused cold pressed rapeseed oil	

SALADS

Chicken Caesar Salad GF	12.90
chargrilled chicken breast, cos lettuce, anchovies, pancetta, croutons & Caesar dressing	
Crispy Pork Salad GF	12.90
with glazed cashews, bean sprouts, carrots, raddish mixed leaves & a hoi sin sauce	
Autumn Salad GF	11.50
with butternut squash, quinoa, broccoli, beetroot & mixed leaves. Finished with pumpkin seeds & with an orange & mustard dressing	
Add Parma Ham for 2.00	
Add Chicken 3.00	



THE
CHEQUERS
PUB & KITCHEN

MAINS

Almond & Herb Crusted Cod GF	15.50
served with a chorizo, squid, chick pea, green peppers & tomato casserole	
Slow Cooked Venison Rump GF	18.90
served with truffle infused mash, curly kale, butternut squash puree & a red wine jus	
Fishermans Pie GF	13.90
cod, salmon & prawns in a creamy dill sauce, topped with mash potato. Served with buttered green vegetables	
Lebanese Slow Cooked Lamb Parcel	16.90
filo parcel served with a fricassee of potato, red pepper, onion & green chillies. Served with French beans.	
Roast Free-Range Chicken Supreme GF	14.50
served with potato fondant, hispi cabbage, & a creamy leek & white wine sauce	
Goats Cheese & Vegetable Tart v	11.90
filled with beetroot, butternut squash, black olives & baby new potatoes. Served with rocket & balsamic	

STEAKS

Our steaks are aged for 21 days by our fabulous butcher B W Deacon across the road. Served with chunky chips, watercress, crispy red onions & a slow roasted tomato garnish

T-Bone	16oz GF	27.50
Fillet	8oz GF	24.50
Sirloin	8oz / 10oz GF	19.90 / 23.90

Add garlic butter, peppercorn, diane, or blue cheese sauce for **1.90**

Add sautéed mushrooms or onion rings for **2.00**

At The Chequers we source our produce locally but only if it's the best. If it's not then we would prefer to look further afield than to give our guests a poor substitute.

FOOD ALLERGIES & INTOLERANCES

GF denotes there is a Gluten Free option available on request.

Please let us know if you have any other dietary requirements when making your order.

CHEQUERS CLASSICS

Local Butcher's Sausages	9.50
with mashed potato & red onion gravy	
Prime Beef Burger GF	10.90
served in a toasted brioche bun with lettuce, tomato, pickles & chunky chips	
Add bacon, cheddar, or gorgonzola for 0.90 each	
Pork Belly GF	14.90
with spring onion mash, red cabbage, apple puree & a cider gravy	

PASTAS & RISOTTO

Spaghetti Polpette	11.50
beef & pork meatballs served in a tomato & red wine sauce	
Butternut Squash & Gorgonzola Risotto GF V	9.90
flavoured with sage & finished with roasted pumpkin seeds & rocket	
Penne Arrabbiata GF V	8.50
sautéed fresh chillies & garlic tossed in a basil & tomato sauce	
Add pancetta for 1.00 or chicken for 3.00	
Rabbit & Mushroom Tagliatelle GF	12.90
slowly braised rabbit tossed in a marsala cream sauce	
Prawn & Crayfish Spaghetti GF	12.90
tossed with spinach in a creamy tomato sauce	

STONE BAKED PIZZAS

Margherita v	8.50
tomato sauce, mozzarella & basil	
Parma	12.90
Parma ham, shaved parmesan & rocket	
Carne	11.90
ham, meatballs & pepperoni	
Fiorentina v	10.90
egg, black olives, spinach & rapeseed oil	
Pollo	12.90
char grilled chicken, sun dried tomato & red onion marmalade	
Extra Toppings from 1.00	

SIDE DISHES for 3.00 All (GF)

Chunky Chips
Pan Fried Broccoli with Chilli, Garlic & Almonds
Buttered Green Vegetables
Mixed Salad



THE
CHEQUERS
PUB & KITCHEN

SET LUNCH MENU

2 Courses from 9.90 or 3 Courses from 12.90
12 noon till 3pm Monday to Saturday

Starters

Soup of the Day GF V
Chicken & Black Pudding Terrine GF
served with piccalilli & croutons
Salmon & Courgette Puff Pastry Quiche
served with a horse radish creme fraiche
Cauliflower & Mozzarella Arancini v
served with a napolitana sauce

Mains

Char Grilled Free-Range Chicken GF
served with herb mash & a medley of courgettes, peppers, mushrooms & red onion in a tomato & courgette sauce. Finished with rocket & parmesan (£1 supplement on this dish)
Butcher's Ham, Egg & Chunky Chips GF
Salmon & Cod Fishcake
served with garlic creamed spinach
Butternut Squash & Gorgonzola Risotto GF
flavoured with sage & finished with roasted pumpkin seeds & rocket
Pepperoni Pizza
tomato sauce, mozzarella & pepperoni
Penne Arrabbiata
sautéed fresh chillies & garlic tossed in a basil & tomato sauce

Why not upgrade to a "Chequers Classic" for a small supplement?

Butcher's Sausages & Mash (£2 supplement)
Prime Beef Burger (£3 supplement)

Desserts

Vanilla Creme Brulee GF
served with cinnamon shortbread
Sticky Toffee Pudding
served with caramel ice cream & toffee sauce
White Chocolate Panna Cotta GF
with honeycomb & summer berry compote
2 Scoops of Ice Cream or Sorbet GF

SUNDAY ROASTS

Join us this Sunday for a traditional roast served with all the trimmings. Choose from Beef, Pork or Turkey.
Nut Roasts are also available on request

FOOD ALLERGIES & INTOLERANCES

GF denotes there is a Gluten Free option available on request.

Please let us know if you have any other dietary requirements when making your order.
We proudly source our ingredients from local suppliers but only if the produce is of high quality.
A 10% optional service charge is added to tables of 6 or more