THE CHEQUERS
PUB & KITCHEN

THE SWEETS

Winter Berry Eton Mess 6.00
finished with a cherry syrup. **GF V**

White Chocolate Cheesecake 6.00
served with mulled winter berries & chantilly cream. **V**

Vanilla Creme Brulee 6.00
served with cinnamon shortbread. **GF**

Warm Chocolate Brownie 6.00
served with vanilla ice cream & toffee sauce. **GF**

Sticky Toffee Pudding 6.00
Served with vanilla ice cream & toffee sauce **V**

ICE CREAMS & SORBETS GF V

Choose 3 scoops for 4.90
Vanilla, Chocolate, Caramel, Strawberry, Pistachio Ice Cream;

Raspberry or Green Apple Sorbet. Please ask for our other available flavours

AFTER DINNER MARTINIS

Espresso Martini 6.90
Vodka, Kahlua & Espresso

French Martini 6.90
Vodka, Chambord & Pineapple Juice

The Chequers Cheese Slate

British & Continental cheeses served with Hexton orchard apple & ginger compote, walnuts, grapes & Peter's Yard biscuits **GF**

3 cheeses / 5 cheeses 7.90 / 9.90

Choose from the following cheeses

Brie
The Queen of cheeses, soft, rips & flavoursome.

Wobbly Bottom Goat's Cheese
Handmade everyday using only fresh milk from their own carefully managed goat herd.

Comte
A semi-hard cheese with a smooth texture, rich colour & full flavour.

Wookey Hole Cave Aged Cheddar
Aged for an extra few months makes this cheddar rich & strong

Gorgonzola Dolce DOP
Mild, sweet & creamy blue cheese

Longman's Stilton
A rich savoury, spicy stilton with a buttery texture & deep blue complex

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

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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, duck & chicken liver pate, 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

Pan Seared Scallops GF — **9.50**
served with pulled pork & black pudding bon bons, pickled cauliflower & pea puree

Pan Fried Pigeon Breast GF — **6.90**
served with a parsnip & vanilla puree, grilled baby gem, blackberries & a mulled wine reduction

Mushroom & Gorgonzola Crostini V GF — **6.00**
sauteed mushrooms ina creamy gorgonzola sauce served on toasted ciabtatta

Duck & Chicken Liver Pate GF — **6.50**
served with toasted brioche & a cranberry compote

Pork & Chorizo Scotch Egg — **6.00**
served with piccalilli & watercress

Pan Fried King Prawns GF — **7.90**
served with a spicy tomato sauce & toasted ciabatta

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

Winter Salad GF — **11.50**
with butternut squash, new potatoes, roasted beetroot & mixed leaves. Finished with pumpkin seeds & with an orange & mustard dressing

Add Parma Ham for **2.00**
Add Chicken **3.00**

MAINS

Almond & Herb Crusted Hake GF — **15.50**
served with a chorizo,tomato & mixed bean stew

Pan Seared Calves Liver GF — **16.50**
served with herb mash, curly kale, pancetta, red onion marmalade & a sage jus

Seafood Stew GF — **13.90**
clams, mussels, prawns & sea bream in a tomato & lobster bisque. Served with crispy potatoes

Slow Cooked Lamb Shank — **17.90**
served with roast potato, root vegetables & a rosemary jus

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 salad

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**

THE CHEQUERS
PUB & KITCHEN

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.

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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, Marscapone & Leek Risotto GF 9.90
garnished with roasted pumpkin seeds, rocket & extra virgin rapeseed oil

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

Spaghetti Pescatore GF 12.90
clams, prawns, squid & mussels tossed in a parsley, white wine & 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

Firenze V 10.90
roasted vegetables, olives & mushrooms

Pollo 12.90
char grilled chicken, sun dried tomato & red onion marmalade
Extra Toppings from **1.00**

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
Ham Hock Terrine GF
served with piccalilli & croutons
Deep Fried Crispy Whitebait
served with tartare sauce
Mushroom & Gorgonzola Crostini V
sauteed mushrooms ina creamy gorgonzola sauce served on toasted ciabtatta

Mains

Char Grilled Free-Range Chicken GF
served with mash potato, roasted root vegetables & a rosemary jus
(£1 supplement on this dish)
Butcher's Ham, Egg & Chunky Chips GF
Salmon & Cod Fishcake
served with green veg & a creamy leek & white wine sauce
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 suppement)

Desserts

Vanilla Creme Brulee GF
served with cinnamon shortbread
Sticky Toffee Pudding
Served with toffee sauce & vanilla ice cream
Dark Chocolate Torte GF
served with raspberry sorbet
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

THE CHEQUERS

Vegan Menu

Starters

Mushroom Crostini GF 6.50
Sautéed mushrooms with chilli & garlic served on toasted ciabatta finished with rape seed oil
Tomato & Basil Soup GF 5.20
Served with ciabatta
Vegetable Tempura 6.00
Deep fried seasonal vegetables served with a sweet chilli & soy dressing
Marinated Artichokes GF 6.50
Sautéed with black olives, rocket & parsley on a base of tomato sauce & served with herb croutons

Mains

Wild Mushroom Crumble GF 11.90
Served in a rich tomato ragu, topped with a nut, seed & oat crumble. Served with green vegetables.
Aubergine Milanese GF 11.90
Pan fried aubergine in bread crumbs served with a fricassee of artichokes, sun dried tomatoes & gnocchi
Vegetable Tart 11.90
Filled with beetroot, butternut squash, black olives & baby new potatoes. Served with rocket & balsamic salad
Penne Arabiatta GF 8.50
Penne pasta tossed in a tomato, basil & white wine sauce with sautéed chillies & garlic
Pizza
Firenze- Med veg & olives with our house pizza sauce with vegan mozzarella **12.90**
Or
Margherita- our house pizza sauce with vegan mozzarella **10.50**

Desserts

Apple Crumble GF
Served with soya Custard

Green Apple Sorbet GF
With mixed berry compote & shredded mint

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