

THE CHEQUERS BLACKBOARD MENU

TO START WITH:

HOME MADE SOUP WITH ROLL & BUTTER £5

BBQ & SESAME CHICKEN WINGS £5.50

BRIE WEDGES IN BREADCRUMBS WITH A CRANBERRY DIP £5

MEDITERRANEAN VEGETABLE TARTLET DRESSED LEAVES £5.50

HADDOCK GOUJONS IN OUR OWN BATTER WITH TARTARE £7

ORIENTAL FILO PRAWNS WITH A SWEET THAI CHILLI DIP £7

PRAWN COCKTAIL WITH BROWN BREAD & BUTTER £6

WHITEBAIT DEEP FRIED WITH A TARTARE SAUCE, LEMON WEDGE £6

FRESH CROMER CRAB WITH GARNISH & BREAD & BUTTER £7.50

SHARING STARTERS:

CHARCUTERIE, SLICED MEATS, OLIVES, PATE, SUNDRIED TOMATOES & BAKED BREAD £9.95

ROSEMARY INFUSED BAKED CAMEMBERT, HUMMUS WITH HOME MADE FLATBREAD £9.95

MAIN DISHES:

FROM THE GRILL:

RIBEYE STEAK WITH A PEPPERCORN OR OUR SPECIAL CHEQUERS SAUCE OF BACON & STILTON, SERVED WITH HOME MADE ONION RINGS, MUSHROOMS, VINE TOMATOES WITH CHIPS, SALAD & COLESLAW £19

SIRLOIN STEAK CHEQUERS SAUCE OF BACON & STILTON, OR PEPPERCORN SAUCE WITH VINE TOMATOES, ONION RINGS, MUSHROOMS, CHIPS, SALAD & COLESLAW £19

FILLET STEAK CHEQUERS SAUCE OF BACON & STILTON, OR PEPPERCORN SAUCE WITH TOMATOES, ONION RINGS, MUSHROOMS, CHIPS, SALAD & COLESLAW £23

MIXED GRILL LAMB CHOP, PORK CHOP, STEAK, GAMMON, SAUSAGE & KIDNEY
SERVED WITH TOMATOES, MUSHROOM, ONION RINGS, CHIPS, SALAD AND COLESLAW
£18

RUMP OF LAMB WITH A MUSTARD & HERB CRUST WITH A RICH REDCURRANT JUS
£17

GAMMON STEAK WITH PINEAPPLE & A FREE RANGE EGG, CHERRY VINE TOMATOES,
CHUNKY CHIPS SERVED WITH SALAD AND COLESLAW £15 (GF)

UPPER CRUST

FARMERS PIE – CHICKEN BREAST, SMOKED BACON & LEEKS IN A CREAMY
SAUCE, WITH A SHORT CRUST PASTRY TOPPING £14

GARDENERS PIE – BUTTERNUT, KALE & FETA WITH A CRISP FILO PASTRY TOPPING
£14 (V/GF)

DROVERS PIE – STEAK AND KIDNEY IN A RICH GRAVY WITH A SHORT CRUST
PASTRY TOPPING £14

FISHERMANS PIE COD, HADDOCK, SALMON & PRAWNS IN A CREAMY SAUCE WITH A
MASHED POTATO TOPPING £15 (GF)

CHEQUERS FAVOURITES:

BEEF WELLINGTON FILLET STEAK WITH PATE ENCASED IN PASTRY WITH A CREAMY
WHITE WINE & MUSHROOM SAUCE £22

GUINEA FOWL SUPREME WITH BRAISED CABBAGE, BACON LARDONS AND A SAGE
JUS £16

HALF OF ROAST CHICKEN WITH OUR SPECIAL CHEQUERS SAUCE OF BACON,
STILTON & CREAM £15 (GF)

HOME MADE BEEFBURGER TOPPED WITH BACON, CHEESE & BBQ SERVED IN A
BUN WITH CHIPS OR SWEET POTATO FRIES, SALAD AND COLESLAW £14

BBQ PORK RIBS & CHICKEN GOUJONS COMBO SERVED WITH CHUNKY
CHIPS OR SWEET POTATO FRIES, SERVED WITH SALAD AND COLESLAW £15

MOUSSAKA MINCE LAMB, HERBS & SPICES, LAYERED WITH AUBERGINES, BECHEMEL
BAKED AND TOPPED WITH MOZZARELLA CHEESE £15

1LB STEAK & KIDNEY SUET PUDDING WITH A RICH BEEF GRAVY £15

HALF OF ROAST DUCK WITH AN APRICOT AND BRANDY SAUCE £16

CRISPY PORK BELLY ON A SPRING ONION MASH WITH A CREAMY DIJON MUSTARD SAUCE £15 (GF)

VEGETARIAN

RED PEPPERS WITH A SAVOURY RICE STUFFING WITH COURGETTES, AUBERGINES, ONIONS, AND SEASONAL VEGETABLES WITH A GRATIN CHEESE TOPPING (OPTIONAL – VEGAN WITHOUT) WITH A THAI CHILLI SAUCE £14

FIVE BEAN CHILLI WITH SWEET POTATO WEDGES SERVED WITH FRESH VEGETABLES OR SIDE SALAD £14 (GF) (VEGAN)

MIXED VEGETABLE LASAGNE WITH HERBS & SPICES, BECHEMEL LAYERS WITH PASTA IN A CREAMY CHEDDAR SAUCE £14

LARGE FLAT MUSHROOMS WITH GOATS CHEESE, CARAMELISED RED ONION, TOPPED WITH A BALSAMIC DRESSED ROCKET £14 (GF)

FISH DISHES

SALMON FILLET ON A BED OF PEAS, MANGE TOUT AND ASPARAGUS WITH A PEA PUREE £16 (GF)

TUNA STEAK, THAI INFUSED SWEET POTATO MASH WITH A CHILLI, GINGER AND SOYA DRESSING £17 (GF)

SEA BASS FILLETS (2) WITH A THAI COCONUT SAUCE WITH FRESH CORIANDER AND CHILLI £16 (GF)

FRESH CROMER CRAB SALAD SEASONAL SALAD SELECTION WITH COLESLAW AND SERVED WITH A BAGUETTE OR NEW POTATOES £14

FRESHLY BATTERED HADDOCK IN OUR OWN BEER BATTER SERVED WITH CHUNKY CHIPS AND MUSHY OR GARDEN PEAS £14

WHOLETAIL BREADED SCAMPI (cooked from frozen) SERVED WITH CHIPS, SALAD AND COLESLAW OR GARDEN PEAS £14

SEASONAL SALADS:

CLASSIC CHICKEN CAESAR SALAD £14

STEAK & BLUE CHEESE £16

ROASTED BEETROOT, AVOCADO & GOATS CHEESE £15

ALL MEALS (EXCEPT SALADS) ARE SERVED WITH A CHOICE OF POTATOES (UNLESS OTHERWISE STATED): DAUPHINNOISE, CHIPS, ROASTED ROSEMARY OR NEW POTATOES WITH FRESH SEASONAL VEGETABLES OR SALAD

EVENTS AND INFORMATION

DONT FORGET OUR STEAK NIGHT WHICH IS THE 1ST THURSDAY OF EVERY MONTH: 2 FILLET STEAK MEALS WITH ALL THE TRIMMINGS AND A BOTTLE OF HOUSE WINE FOR £48 OR A 20oz RUMP STEAK TOPPED WITH OUR SPECIAL CHEQUERS SAUCE OR 2 EGGS WITH ALL THE TRIMMINGS FOR £19 – WE ALSO OFFER OUR FULL BLACKBOARD MENU ON THE EVENING – SEE OUR WEBSITE – TELE 01603 891657 LEAVE A MESSAGE ON OUR ANSWERPHONE & WE WILL GET BACK TO YOU

SUNDAY ROAST : CHOOSE FROM TOPSIDE OF BEEF, ROAST PORK, LEG OF LAMB, VEGETARIAN NUT ROAST all served with Cauliflower Cheese, Honey Roasted Parsnips & Carrots, Seasonal vegetable side dish, Yorkshire Pudding, Stuffing and a Rich Gravy (Vegetarian gravy also available) £12.95 – YOU CAN ALSO CHOOSE ANY OF OUR DISHES FROM OUR FULL BLACKBOARD MENU with Starters, Mains & Desserts as you wish – HOME MADE DESSERTS £5.95 - FOOD SERVED ALL DAY ON SUNDAYS UNTIL 7.30PM

PLEASE NOTE – OUR VEGETARIAN DISHES ARE NOT VEGAN UNLESS STATED – PLEASE MAKE REQUESTS FOR VEGAN DISHES AND ANY GLUTEN FREE, DAIRY FREE DISHES YOU REQUIRE – GF DENOTES GLUTEN FREE ALSO OTHER DISHES ARE GLUTEN FREE FOR e.g. STEAKS WITHOUT THE ONION RINGS, ROASTS WITHOUT THE YORKSHIRE WITH A GLUTEN FREE GRAVY etc

FOR YOUR ENJOYMENT OF THE EVENING – ALL OUR FOOD IS COOKED FRESH TO ORDER – PLEASE ALLOW TIME WHEN PLACING YOUR ORDER AND AT BUSY TIMES PLEASE ALLOW UP TO AN HOUR FOR YOUR FOOD TO ARRIVE – WE USE FRESH SEASONAL AND WHERE POSSIBLE LOCAL INGREDIENTS – BEST QUALITY LOCAL MEAT, FRESH FISH, FRESHLY COOKED VEGETABLES – WE HOPE YOU ENJOY - OPEN ALL DAY SUNDAY

WE SERVE A SMALLER LUNCH TIME MENU TUE-SAT (closed Mondays)