

THE CHEQUERS

TO NIBBLE & FOR SHARING

Marinated Mixed Olives with garlic, herbs & chillies **GF V 3.75**

Mixed Bread Pot served with rapeseed oil, extra virgin olive oil & balsamic vinegar **V 2.90**

Garlic Pizza Bread with Rocket & Parmesan **5.50**

Garlic Pizza Bread with Mozzarella **V 5.20**

Trio of Nibbles hummus, grilled halluomi & marinated mixed olives.

Served with toasted pitta **GF V 4.50**

Antipasto Board 12.90 GF

Italian cured meats, marinated artichokes, Gorgonzola Dolce, mixed olives, sun dried tomatoes, mixed leaves, olive oil & balsamic. Served with toasted focaccia

Chequers Board 15.90 GF

Butcher's roast ham, chicken liver pate, apple & ginger chutney, marinated olives, sun dried tomatoes & Wobbly Bottom goats cheese. Served with rustic bread

STARTERS

Soup of the day

Pigeon Breast served with crispy pancetta, red currant gel, black pudding bon bon with a honey and clove reduction **7.50 GF**

Deep Fried Vegetable Samosa served with harrisa yoghurt, crispy spinach & chilli infused rapeseed oil **6.20**

Chorizo & Pork Scotch Egg served with a red pepper jam & water cress **6.20**

Dill & Vodka Cured Salmon with a bloody Mary gel, avocado puree & croutons **6.90 GF**

Pan Fried King Prawns in red pepper, spinach, spring onion, brandy and cream sauce **7.90 GF**

MAINS

Char-Grilled Pork Chop served with rosemary sautéed potatoes, savoy cabbage & a pork and cider jus **13.90 GF**

Herb Crusted Cod served with a chorizo & chickpea casserole **15.90 GF**

Pan Fried Calf's Liver served with creamed mash potato, cavolo nero cabbage, crispy pancetta & a red onion gravy **16.90 GF**

Pan Fried Sea Bream served with a cauliflower puree, carrot ragu, sautéed baby new potatoes, & a saffron cream sauce **14.90 GF**

Free Range Chicken Supreme served with a potato terrine, roasted butternut squash & a creamy leek sauce **14.50 GF**

Autumn Vegetable & Chestnut Stew with a sage crumble & crispy cavolo nero cabbage **11.90 GF**

STEAKS GF

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

10oz Rump 19.50

8oz Sirloin 19.90

8oz Fillet 24.90

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

Add sautéed mushrooms or onion rings for 2.00

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SALADS

- Chicken Caesar Salad**- Char grilled chicken breast, cos lettuce, anchovies, pancetta, croutons & Caesar dressing **GF 12.90**
- Crispy Duck Salad**- Mixed leaves, mouli, cucumber & a hoi sin dressing **GF 13.50**
- Super Food Salad**- Beetroot, goat's cheese, butternut squash, quinoa, broccoli, spinach & a mustard & honey dressing **GF V 10.90**
Add Parma Ham for 2.00 Add Char-Grilled Chicken 3.00

CHEQUERS CLASSICS

- Local Butcher's Sausages** with mashed potato & red onion gravy **9.90**
- Prime Beef Burger** served in a toasted brioche bun with lettuce, tomato, pickles, bacon & cheddar cheese. Served with chunky chips **GF 12.90**
If you would prefer gorgonzola instead of cheddar then just ask
- Pork Belly** with spring onion mash, red cabbage, apple puree & a cider gravy **GF 14.90**

PASTAS

- Spaghetti Bolognese**- pork & beef ragu with red wine **10.90**
- Monkfish Spaghetti** with sun dried tomatoes in a lobster bisque sauce **GF 14.90**
- Rabbit Tagliatelle** with wild mushrooms in a marsala cream sauce **GF 12.90**
- Penne Arrabbiata** sautéed fresh chillies & garlic tossed in a basil & tomato sauce **GF V 8.50**
Add pancetta for 1.00 or chicken for 3.00

STONE BAKED PIZZAS

- Margherita**- tomato sauce, mozzarella & basil **V 8.50**
- Parma**- Parma ham, shaved parmesan & rocket **12.90**
- Diavola**- spicy beef ragu, red onions, pepperoni & jalapeños **11.90**
- Verdura**- Artichokes, red onion marmalade, mushrooms & black olives **V 10.90**
- Mexicana**- spiced chicken, red onions, red peppers, sour cream & smoked paprika oil **12.90**
Extra Toppings from 1.00

SIDE DISHES All 3.50 (GF)

- Chunky Chips - Honey Roasted Root Vegetables
Buttered Green Vegetables - Mixed Salad

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