

THE CHEQUERS

SUMMER 2019

TO NIBBLE

Marinated Mixed Olives with garlic, herbs & chillies GFA V	3.75
Mixed Bread Pot served with rapeseed oil, extra virgin olive oil & balsamic vinegar V	2.90
Garlic Pizza Bread with red pesto, rocket & parmesan	5.90
Garlic Pizza Bread with mozzarella V	5.20

TRIO BOARDS

Enjoy as a starter or a quick sharing plate. All served with toasted pitta
Choose From:

Dips Hummus, Avocado & Roasted Red Pepper GFA V	5.50
Fish Mackerel Croquette, Smoked Salmon Pate & Prawn Cocktail GFA	7.90
Meat Fried Chorizo, Chicken Satay & Meat Balls With Ragu GFA	6.90

STARTERS

Soup of the Day GFA V	5.75
Heritage Tomato & Mozzarella with avocado, basil & Parma Ham GFA	7.20
Smoked Mackerel Croquettes served with pickled summer veg & chive aioli GFA	6.90
Vodka & Beetroot Cured Salmon served with salmon pate, root vegetable remoulade & herb croutons GFA	7.90
Pork & Apricot Terrine served with piccalilli, watercress & toasted sour dough GFA	6.90
Vegetable Samosa served with harissa yoghurt, crispy spinach & chilli oil V	6.20

CHAR-GRILL

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 GFA	19.50
8oz Sirloin GFA	21.90
7oz Fillet GFA	25.90
16oz T-Bone GFA	26.90

*Add garlic butter, peppercorn, diane, or blue cheese sauce for **2.00***
*Add sautéed mushrooms or onion rings for **3.00***

Char-Grilled Sword Fish served on a nicoise salad with an oregano dressing GFA	17.00
Char-Grilled Gammon Steak served with fried free range hens egg, grilled pineapple, water cress & chunky chips GFA	13.90
Prime Beef Burger toasted brioche bun with lettuce, tomato, pickles, bacon & cheddar cheese. Served with chunky chips GFA	12.90

If you would like to us to order something special from our suppliers please just ask

FOOD ALLERGIES & INTOLERANCES **GFA** 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.

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MAINS

Oven Baked Salmon Supreme served with prawn risotto, leek veloute & leeks GFA	15.00
Confit Duck Leg served with dauphnoise potatoes, green beans & a cherry jus GFA	16.90
Mediterranean Vegetables & Goats Cheese Wellington served with baby new potatoes & a red pepper sauce V	12.90
Local Butcher's Sausages mashed potato & red onion gravy	10.90
Pork Belly spring onion mash, red cabbage, apple puree & cider gravy GFA	15.90

PASTAS

Spaghetti Meatballs tossed in a rich red wine & tomato ragu GFA	12.50
Smoked Salmon & Prawn Risotto with wilted baby spinach & tomato sauce GFA	12.90
Spaghetti al Tonno tossed with garlic, black olives, red onions & olive oil GFA	11.90
Penne Arrabiata fresh chillies & garlic tossed in a basil & tomato sauce GFA V	9.50
Add Pancetta for 1.00 or Chicken for 3.00	

STONE BAKED PIZZAS

Margherita tomato sauce, mozzarella & basil V	9.50
Parma Parma ham, shaved parmesan & rocket	13.50
Carne meatballs, chorizo & pulled pork	13.50
Greek olives, feta, red onion, cherry tomatoes V	11.90
Pollo chicken, red onion marmalade, sun-dried tomatoes, pancetta	12.90
Extra Toppings from 1.00	

SALADS

Chicken Caesar Salad char grilled chicken breast, cos lettuce, anchovies, pancetta, croutons & classic Caesar dressing GFA	13.50
Crispy Pork Belly Salad mixed leaves, caramelised cashew nuts, cucumber & a teriyaki dressing GFA	13.50
Superfood Salad water melon, quinoa, hallumi, broccoli, mixed leaves and Chequers house dressing GFA V	10.90
Add Parma Ham for 2.00 Add Char-Grilled Chicken 3.00	

SIDE DISHES All 3.50 (GFA)

Chunky Chips - Broccoli, Chilli & Almonds - Buttered Green Vegetables - Mixed Salad

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