

# THE CHEQUERS

## TO NIBBLE/ TO SHARE

<b>Mixed Bread Pot</b> .....	<b>4.50</b>
served with extra virgin olive oil, cold pressed rapeseed oil & balsamic vinegar <b>V VGA GFA</b>	
<b>Marinated Olives</b> .....	<b>4.00</b>
with garlic & peppers <b>V VGA GFA</b>	
<b>Garlic Pizza Bread</b> .....	<b>7.50</b>
with melted mozzarella <b>V VGA</b>	
<b>Garlic Pizza Bread with Pesto</b> .....	<b>8.50</b>
finished with rocket & shaved parmesan <b>V</b>	
<b>Crispy Halloumi Fries</b> .....	<b>6.50</b>
with sweet chilli sauce <b>V GFA</b>	
<b>Meat Sharing Board</b> .....	<b>20.50</b>
duck terrine, Parma ham, venison & black pudding scotch egg. Served with apricot & apple chutney, rocket & parmesan salad & rustic bread <b>GFA</b>	
<b>STARTERS</b>	
<b>Soup Of The Day</b> .....	<b>6.50</b>
served with toasted ciabatta <b>V VGA GFA</b>	
<b>Pan Seared Scallops</b> .....	<b>12.90</b>
with smoked pancetta & pea risotto. Finished with shaved parmesan & cold pressed rapeseed oil <b>GFA</b>	
<b>Confit Duck Leg Terrine</b> .....	<b>9.00</b>
with toasted pistachios, apricot chutney, watercress & a cranberry dressing. Served with toasted artisan bread <b>GFA</b>	
<b>Goat Cheese Panna Cotta</b> .....	<b>8.00</b>
with pickled heritage beetroots, black olive soil, mixed leaves & croutons <b>V GFA</b>	
<b>Venison &amp; Black Pudding Scotch Egg</b> .....	<b>9.50</b>
served with caramelised apple sauce & celeriac remoulade	
<b>Black Treacle Cured Salmon</b> .....	<b>8.90</b>
with horseradish crème fraiche, pickled fennel, cucumber & sourdough bread <b>GFA</b>	

## MAINS

<b>Beef Bourguignon</b> .....	<b>18.90</b>
served with rosemary sautéed potatoes & seasonal green vegetables <b>GFA</b>	
<b>Braised Lamb Shank</b> .....	<b>23.90</b>
with buttered mashed potato, honey roasted root vegetables & a rosemary jus <b>GFA</b>	
<b>Butternut Squash, Chestnut &amp; Sage Risotto</b> .....	<b>14.90</b>
with pumpkin seeds, rocket, shaved parmesan & a drizzle of rapeseed oil <b>V GFA VGA</b>	
<b>Cod Supreme</b> .....	<b>19.90</b>
served with cavolo nero cabbage, potato terrine & a chive & white wine cream sauce <b>GFA</b>	
<b>Butcher's Sausages</b> .....	<b>11.90/14.90</b>
served with mash potato, watercress & red onion gravy <b>(choice of 2 or 3 sausages!)</b>	
<b>Slow Roasted Pork Belly</b> .....	<b>18.90</b>
served with mash potato, braised red cabbage, apple puree & cider gravy <b>GFA</b>	
<b>Classic Bouillabaisse</b> .....	<b>18.90</b>
pan fried sea bream fillet with a prawn, squid, clam & mussel meat stew. Served with saffron aioli & rustic bread <b>GFA</b>	
<b>Confit Rabbit &amp; Wild Mushrooms Tagliatelle</b> .....	<b>16.90</b>
in a masala & tarragon cream sauce <b>GFA</b>	
<b>Penne Arrabiata</b> .....	<b>10.90</b>
fresh chillies & garlic in a basil & tomato sauce <b>V VGA GFA</b>	
<b>add Chargrilled Chicken 4.00</b>	
<b>add Crispy Pancetta 3.00</b>	
<b>Chicken Caesar Salad</b> .....	<b>16.90</b>
cos lettuce, parmesan, boiled egg, anchovies, crispy bacon, croutons & Caesar dressing	
<b>Super Food Salad</b> .....	<b>13.90</b>
with pomegranate, feta cheese, broccoli, leaves, pumpkin seeds, sweet potatoes & house dressing <b>V VGA GFA</b>	
<b>add Chicken 4.00</b>	
<b>add Crispy Pork Belly 5.00</b>	

## GRILL

Our steaks are aged for 21 days by our fabulous butcher **B W Deacon** in Westoning.  
Served with chunky chips, watercress, crispy onions & char-grilled tomato.

<b>10oz Rump GFA</b> .....	<b>23.90</b>
<b>8oz Sirloin GFA</b> .....	<b>26.90</b>
<b>7oz Fillet GFA</b> .....	<b>30.90</b>
<b>add Garlic Butter, Peppercorn or Blue Cheese Sauce</b> .....	<b>2.50</b>
<b>add Sautéed Mushrooms/Onion Rings</b> .....	<b>3.00</b>
<b>Prime Steak Burger</b> .....	<b>16.50</b>
with bacon, cheddar & onion rings. Served on a toasted brioche bun with lettuce, tomato & pickles. Served with chunky chips <b>GFA</b>	
<b>SIDE DISHES GFA</b>	
<b>Chunky Chips V VGA</b> .....	<b>4.50</b>
<b>Skinny Fries V VGA</b> .....	<b>4.50</b>
<b>Pan Fried Broccoli V VGA</b> .....	<b>4.50</b>
with chilli & almonds	
<b>Buttered Cabbage, Peas &amp; Leeks V VGA</b> .....	<b>4.50</b>
<b>Mixed Salad with House Dressing V VGA</b> .....	<b>4.25</b>
<b>Italian Fries</b> .....	<b>5.90</b>
with Parma Ham, shaved parmesan & truffle infused mayo	

**FOOD ALLERGIES & INTOLERANCES GFA** denotes there is a Gluten Free option available on request. Please indicate if you have any other dietary requirements when making your order.  
*V* denotes vegetarian, *VGA* denotes a Vegan option is available

**A discretionary 10% service charge will be added to all table orders. 100% of which goes directly to our kitchen and front of house staff. Please feel free to remove this when ordering or at the end of your meal. We won't be offended!**

# THE CHEQUERS

## STONE BAKED PIZZAS

“Margherita Mamma”.....	10.90
rich tomato sauce, mozzarella & basil <b>V VGA</b>	
“Feeling Hot, Hot, Hot”.....	13.90
pepperoni, jalapeños & shallots	
“Four Cheese a Jolly Good Fellow”.....	13.90
mozzarella, cheddar, gorgonzola & brie <b>V</b>	
“Oink Oink”.....	14.90
pepperoni, sausage, pork belly & bacon	
“The Posh Italian”.....	15.90
Parma ham, shaved aged parmesan & rocket	
“Veggie Monster”.....	13.90
onions, mushrooms, peppers & olives <b>V VGA</b>	
“Cluck Cluck”.....	14.90
marinated chicken, bacon, red onions & red peppers	
”From Dusk ‘till Prawn”.....	15.90
king prawns, chilli & rocket	

### ADD SOME EXTRA TOPPINGS!

<b>Smoked Salmon, Parma Ham, King Prawns,</b>	
<b>Marinated Chicken.....</b>	<b>5.00 each</b>
<b>Butchers Sausage, Pancetta, Pepperoni,</b>	
<b>Anchovies, Gorgonzola.....</b>	<b>3.00 each</b>
<b>Chillies, Mushrooms, Olives, Peppers,</b>	
<b>Sun Dried Tomatoes, Red Onions, Rocket, Capers,</b>	
<b>Jalapeños.....</b>	<b>2.00 each</b>

**Vegan Pizzas are available upon request.**

**Infact.. did you know we have a Full Vegan Menu?**

**Please ask if you would like to see it!**

Please ask to see our **Set Lunch Menu!**

Available Monday to Friday

2 Courses 15.90

3 Courses 18.90

**The Set Lunch Menu is not available during December or on Bank Holidays**

## SUNDAY ROAST

Available on Sundays from 12 noon until 6pm

All of our Sunday Roasts are served with roast potatoes, seasonal vegetables & a rich gravy. They also come served with their traditional garnish.

<b>Roast Beef Topside.....</b>	<b>17.90</b>
with a Yorkshire pudding <b>GFA</b>	
<b>Roast Turkey.....</b>	<b>16.90</b>
with sage & onion stuffing <b>GFA</b>	
<b>Roast Loin of Pork.....</b>	<b>16.90</b>
with crispy crackling <b>GFA</b>	
<b>The 3 Meat Roast.....</b>	<b>20.90</b>
with sage & onion stuffing, Yorkshire pud & crackling <b>GFA</b>	
<b>Herb &amp; Nut Roast V VGA.....</b>	<b>14.90</b>
served with a Yorkshire Pudding	
<b>Pigs in Blankets.....</b>	<b>4.00</b>
<b>Cauliflower Cheese V GFA.....</b>	<b>4.00</b>
<b>Extra Yorkshire Pudding V VGA.....</b>	<b>1.00</b>

## SANDWICHES

served in the pub area, Monday to Saturday, between 12pm & 2.30pm

served on white or granary bread

<b>Fish Fingers, Baby Gem Lettuce &amp; Tartare Sauce GFA.....</b>	<b>8.90</b>
<b>Spiced Hummus, Avocado &amp; Sun-Dried Tomato GFA.....</b>	<b>7.90</b>
<b>Bacon, Lettuce &amp; Tomato with mayo GFA.....</b>	<b>8.90</b>
<u>served in toasted ciabatta</u>	
<b>Brie &amp; Cranberry V GFA.....</b>	<b>7.90</b>
<b>add bacon for 2.00</b>	
<b>Prime Steak &amp; English Mustard Mayo GFA.....</b>	<b>13.90</b>
with watercress	

**add Chunky Chips, Skinny Fries or Soup of the Day (GFA) 2.00**

## AFTERNOON TEA

25.00

**Delicious Finger Sandwiches**

**Freshly Baked Scones**

**Selection of Sweet Treats**

**Loose Leaf Tea or Locally Roasted Coffee**

## SPARKLING AFTERNOON TEA

30.00

Make it an afternoon to remember!

**Upgrade to include a glass of Prosecco each!**

**All Afternoon & Sparkling Afternoon Teas must be booked in advance, no later than 6pm the day prior.**

**Full payment is requested to secure your booking refundable up until 48 hours prior.**

**Afternoon Tea is Served:**

**Monday – Saturday between 12pm & 5pm**

## WINE & DELI SHOP

Did you know at the entrance to the restaurant we have our own little Wine & Deli Shop?

### **WINE SHOP**

All of the wines on our list are available for you to enjoy at home for £12.50 less than the “drink in” price. This means that you can enjoy restaurant quality wines (that you CAN'T find in the supermarkets!) in the comfort of your own home. You can also order cases of wine which we can deliver to your home if needed!

### **DELI SHOP**

You can find some of the produce that we use here at The Chequers as well as some extra little treats from artisan suppliers from both within the local area and a little further afield. Pick something out for yourself or buy as a great hamper filler for a loved one.

### ON YOUR PLATE AT THE CHEQUERS

We only use ingredients at The Chequers that we are happy to eat ourselves. That's why you can rest assured that what's on your plate is of the best quality and, where possible, sourced from a local supplier. We use the following suppliers:

Meat- B W Deacon Butchers, Westoning  
Seafood- GCH Fishmongers, Bedford  
Fruit & Veg- Collins Fresh Produce, Northampton  
Eggs- Jim Blakeore Eggs, Pavenham  
Coffee & Tea- Wooden Hill Coffee Company, Ampthill

If there is a local supplier that you would like to recommend, please let us know!