



THE
CHEQUERS
PUB & KITCHEN

Welcome to The Chequers and thank you for supporting us.

To maintain safe distancing we have introduced a new style online ordering system. Please scan the QR code on your table to access the website.

Please also let us know if you would like us to deliver your food and drink to your table or if you prefer to use the nearby dispense table.

FOOD ALLERGIES & INTOLERANCES GFA denotes there is a *Gluten Free* option available on request. Please indicate your dietary requirements on the ordering system.

A *discretionary* 10% service charge will be added to all tables orders. Please feel free to remove this when ordering, we won't be offended

NIBBLES

- Marinated Mixed Olives** with garlic & chilli **V GFA 3.75**
- Garlic Pizza Bread** with red pesto, rocket & parmesan **V 5.90**
- Garlic Pizza Bread** with mozzarella **V 5.20**

STARTERS

- Soup of the Day** **V GFA 5.90**
- Pork & Chorizo Scotch Egg**
with piccalilli, water cress & crispy shallots **7.20**
- Pan Seared Scallops**
with cauliflower puree, caramelised pork belly & a honey & clove reduction **GFA 10.90**
- Goats Cheese Panna Cotta**
with black olive gel, caramelised figs, candy beetroots & hazelnuts **GFA 6.90**
- Grilled Marinated King Prawns**
with a mango & cucumber salsa & toasted ciabatta **GFA 8.90**
- Rabbit, Pork & Pistachio Terrine**
with Dijon mustard mayo, toasted sour dough & pea puree **GFA 6.90**

CIABATTA TOASTIES available lunchtimes only

- Fish Finger, Baby Gem & Tartare Sauce **6.90**
- Brie & Red Onion Marmalade **V 5.20** (add Bacon for **2.00**)
- Prime Steak with Watercress & English Mustard **9.90**
- Bacon, Lettuce & Tomato with Mayo **5.90**
- Add *Chunky Chips* or *Soup of the Day* to your sandwich or ciabatta for only **2.00**
- Gluten Free Sandwiches are available**

MAINS

- Marinated Chicken Supreme**
with roasted red pepper sauce, grilled Mediterranean vegetables & fondant potato **GFA 14.90**
- Lemon & Herb Crusted Hake**
with baby new potatoes, samphire & a saffron volute **GFA 15.90**
- Braised Lamb Shoulder**
with potato terrine, oyster mushrooms & rosemary jus **GFA 17.90**
- Asparagus, Spinach & Broad Bean Risotto**
with a poached free-range egg & parmesan shavings **GFA 11.90**
- Local Butcher's Sausages**
with mashed potato & red onion gravy **10.90**
- Pork Belly**
with champ, red cabbage, apple puree & cider gravy **GFA 15.90**

CHARGRILL

Our steaks are aged for 21 days by our butcher B W Deacon in Westoning

Served with chunky chips, watercress & grilled tomato **GFA**

- 8oz Sirloin 21.90**
- 10oz Rib Eye 23.90**
- 7oz Fillet 25.90**

SAUCES 2.50 each

Blue Cheese **GFA** or Peppercorn **GFA**

ADDED EXTRAS 3.00 each

Sautéed Mushrooms **GFA**, Free Range Fried Egg **GFA** or Onion Rings

Prime Bacon & Cheese Burger

with bacon & cheddar. Served on toasted brioche bun with lettuce, tomato, pickles & onion rings. With chunky chips **GFA 13.50**
Double Stack your Burger for only 5.90 extra

Chargrilled Swordfish

with sautéed new potato, broccoli & mango & chilli salsa **GFA 14.90**

PASTA

- Penne Capra**
courgettes, asparagus, spinach & goat's cheese in a creamy white wine sauce **V GFA 12.90**
- Penne Toscana**
marinated chicken & mushrooms in a creamy tomato sauce **GFA 11.90**
- Spaghetti Pescatore**
salmon, prawns, squid & clams in a white wine & parsley sauce **GFA 14.90**
- Spaghetti Meatballs**
tossed with tomato & red wine sauce **GFA 11.90**
- Penne Arrabiata**
fresh chillies & garlic tossed in a basil & tomato sauce **V GFA 9.50**
Add Pancetta for 1.00 or Chicken for 3.00

SIDES 3.50 (All GFA)

Chunky Chips - Skinny Fries - Mixed Salad- Seasonal Vegetables – Grilled Mediterranean Vegetables

SALADS

- Super Food Salad**
with pomegranate, quinoa, steamed broccoli, sweet potato, honey and mustard dressing **GFA 11.90**
add grilled chicken for 3.00 or pork belly for 4.00

PIZZA

- "Margherita Mamma"**
tomato sauce, mozzarella & basil **V 9.50**
- "Four Cheese a Jolly Good Fellow"**
mozzarella, cheddar, gorgonzola & brie **V 10.50**
- "Oink Oink"**
pepperoni, sausage, roasted belly & bacon **12.90**
- "The Posh Italian"**
Parma ham, shaved parmesan & rocket **13.50**
- "There's Something Fishy Going On"**
tuna, black olives, anchovies, capers & garlic cream **12.50**
- "Veggie Monster"**
onions, mushrooms, peppers & sweet corn **V 10.50**
- "Feeling Clucky?!"**
marinated chicken, red onions, sweet corn & red peppers **12.90**

DESSERTS

- White Chocolate Crème Brulee**
with strawberries & "cat tongue" biscuits **6.50 GFA**
- Dark Chocolate Mousse Cake**
with raspberry sorbet & berry coulis **7.00 GFA**
- Lemon Meringue Pie Cheese Cake**
with chantilly cream **7.00**
- Sticky Toffee Pudding**
with toffee sauce and vanilla ice cream **6.50**
- Affogato**
vanilla ice cream espresso & biscotti **GFA 4.50**
Why not add a shot of Baileys for 3.50 or Disaronno for 2.80
- Ice Cream/ Sorbet Choose 3 scoops for 5.00**
Vanilla, Chocolate, Salted Caramel or Strawberry Ice Cream;
Mango, Apple or Raspberry Sorbet
- 4 Cheese Cheese Board**
with Peter's Yard crisp breads, grapes & apple chutney **8.90 GFA**

SUNDAY ROASTS

- Served every Sunday from 12 noon till 6pm**
- All of our roasts are free range. They are served with roast potatoes, seasonal vegetables, gravy & traditional trimmings
- Roast Beef with Yorkshire **13.90 GFA**
- Roast Loin of Pork with Crackling **12.90 GFA**
- Roast Turkey with Stuffing **12.90 GFA**
- Three Meat Roast **15.90 GFA**
- Herb & Nut Roast with all the trimmings **11.90 V VGA**
- BIT ON THE SIDE?**
Cauliflower Cheese OR Pigs in Blankets **2.00**

Please ask to see our Vegan menu

Please Note: Desserts will need to be adapted if they are for take away.

<u>WHITE WINE</u>	175ml	250ml	Carafe	Bottle
Fenao Pires, Cintila,	4.65	6.50	9.70	19.00
Peninsula de Setubal, Portugal				
Sauvignon Blanc	5.35	7.50	11.20	22.00
Vellas, Chile				
Foundstone Chardonnay	5.60	7.85	11.70	23.00
Berton Vinyards, Australia				
Pinot Grigio	5.85	8.15	12.20	24.00
Sacchetto, Italy				
Sauvignon Blanc	6.30	8.85	13.20	26.00
Secret Coast , New Zealand				
Picpoul de Pinet,	6.55	9.15	13.70	27.00
Gerard Bertrand, France				
Albarino 'Coral do Mar',				32.00
Rias Baixas, Spain				
Chablis				35.00
Domaine Grand Roche, France				

<u>RED WINE</u>	175ml	250ml	Carafe	Bottle
Castelao, Cintila	4.65	6.50	9.70	19.00
Peninsula de Setubal, Portugal				
Merlot	5.35	7.50	11.20	22.00
Vellas, Chile				
Negramaro, Il Pumo	5.70	8.00	11.90	23.50
San Marzano, Apulia, Italy				
Pinot Noir	5.95	8.35	12.40	24.50
Vina Edmara, Chile				
The Black Shiraz				27.50
Winemakers Reserve, Australia				
Dona Paula Estate Malbec	7.00	9.85	14.70	29.00
Mendoza, Argentina				
Rioja Reserva				30.00
Hugonell, Spain				
62 Anniversario, Primitivo Reserva				45.00
San Marzano, Apulia, Italy				

<u>ROSE WINES</u>	175ml	250ml	Carafe	Bottle
Cintila Castelao Rose	4.65	6.50	9.70	19.00
Portugal				
Tamari Rose, San Marzano	6.55	9.15	13.70	27.00
Apulia Italy				

Please note: If you would like to spend less or have a smaller glass of wine, a 125ml measure of wine is available on request.

<u>SPARKLING WINE</u>			125ml	Bottle
Prosecco DOC			6.00	27.50
Treviso- Italy				
Champagne Collette, Grand Cuvee				45.00
Ay- Champagne- France				
Veuve Cliquot Brut NV				59.00
Reims- Champagne- France				
Laurent Perrier Cuvee Rose				65.00
Tours Sur Marne- Champagne- France				

BEER & CIDER

Due to Breweries slowly getting back to business we will be changing our ale's regularly please ask for:

Today's Lighter Ale **Pint 3.80**
Today's Darker Ale **4.10**

Amstel	Holland	4.1%	4.30
Hop House 13	Ireland	4.0%	5.20
Birra Moretti	Italy	4.6%	5.00
San Miguel	Spain	5.0%	4.80

Guinness		4.1%	4.40
Stowford Press Cider		4.5%	4.40

Bottles			Bottle
Peroni	Italy	5.1%	3.90
Heineken 00	Holland	0.0%	2.50
Rekorderlig Cider	Sweedden	4.0%	5.00
Strawberry & Lime or Mixed Berry			

COCKTAILS

Passion Fruit Martini- with a Shot of Bubbles	7.00
Strawberry Daiquiri- Rum, Strawberries & Lime juice	7.00
Mojito- White Rum, Mint, Sugar, Lime & Soda	7.00
Peach Bellini- White Peach Puree topped with Prosecco	6.50
Pina Colada- Rum, Pineapple & Coconut	7.00
Margarita- Tequila, Triple Sec & Lime Juice	7.00
Aperol Spritz- Prosecco, Aperol & Soda	6.50
Espresso Martini- Vodka, Kahlua & Espresso	7.00

MOCKTAILS

Passionfruit Nojito- Mint, Lime, Sugar, Soda & Passion Fruit	5.00
Pineapple Parasol- Pineapple, Orange, Peach & Lemon Juice	5.00

NON ALCOHOLIC SPIRITS

Are you driving or have you over indulged during Lock Down? Why not try one of our hand crafted Non Alcoholic Spirits? Great mixed with tonic, ginger ale or lemonade.

Fluere	Holland	25ml	3.00
Unfiltered raspberry & lemon blend			
Seedlip, Spice 94	England		4.00
An aromatic blend of Allspice berries & Cardamom			
Ceder's Wild	South Africa		4.00
Classic gin botanicals such as juniper and ginger, combined with cloves and rooibos.			
Borrago #47 Blend	England		4.00
A blend of cardamom, lemon verbena, basil, rosemary, peppermint and lemongrass			

GIN

"The temporary notion that one is "hot to trot" after the consumption of gin"

We have twenty different Gins to choose from. Including Standard, Fruit, Premium and Extra Premium. Hopefully something for everyone.

WHISKY, WHISKEY & BOURBON

"I'm on a whisky diet. I've lost three days already." -Tommy Cooper

Try one (or more) of our 34 Whiskies.

- 16 from Scotland
- 10 from USA
- 4 from Ireland
- 1 from Taiwan
- 1 from Japan
- 1 from Canada and...
- ... 1 from England

SPIRITS

We have...

- Two Cognacs
- Two Ports
- Four Vodkas
- Five Rums
- ...and Lots of Liqueurs. **Please ask to see our list.**

SOFT DRINKS

San Pellegrino Limonata	2.50
Bottle Green Elderflower Presse	2.90
Fentimans Ginger Beer	3.50
Fentimans Raspberry Lemonade	3.50
Appletiser	2.75
Fever Tree Tonics & mixers	2.20
Strathmore Still or Sparkling Spring Water	1.90
Bottled Coca Cola/ Diet Coke	2.50
Draught Pepsi / Diet Pepsi	2.00/ 1.80
Lemonade	1.80
Britvic Tomato Juice	1.80
Orange, Apple, Mango, Cranberry or Pineapple Juice	1.80

COFFEE & HOT DRINKS

We use a local coffee roaster from Bedfordshire;

The Wooden Hill Coffee Company.

Americano	2.20
Espresso	2.10
Double Espresso	3.00
Macchiato	2.30
Latte	2.70
Flat White	2.70
Cappuccino	2.70
Mocha	2.80
Iced Latte	2.80
Add a Syrup- Vanilla, Caramel or Hazelnut	0.40

Hot Chocolate	2.50
The Tea Division Loose Leaf & Fruit Teas	2.50