



chequers ethos..  
We aim to create a relaxed and warm environment where everyone that loves food, and drink can come enjoy the best ingredients and tastes on a seasonal basis  
All of our dishes, sauces and ingredients are made from scratch inhouse.

## SUNDAY SUPPER

### Served 5-8PM

#### Small plates

Warm puff pastry of wild mushrooms, white wine, cream and garlic 8

Butternut squash & beetroot spring rolls, chive and sour cream dip 8

Baked camembert, cranberry sauce, toast 10

Breaded fish cakes, tartar sauce 9

King prawn tempura, ponzo sauce 12

Venison, juniper & pistachio terrine, prune brioche, sour cherry compote 9

#### Mains

Mushroom & chestnut pithivier, spinach mousse, almond curd 13

Baked ratatouille with goats cheese, chili oil, slow roasted shallots 14

Pan fried chicken, wild mushroom & white wine sauce, triple cooked chips 15

*Ask your server for recommended sides to enhance your dishes*

#### Fresh fish

Skate wing, chorizo & onion sauce, squid ink tuile, saffron fondant potato, candied tomatoes 17

Pan fried fillet of brill, tenderstem broccoli, crab ragu sauce, chervil oil, melba toast 20

Tradition beer battered cod, mushy peas, tartar sauce, triple cooked chips 15

#### From the grill

Crispy buttermilk chicken burger, basil pesto & leaves, mayo, slaw, onion rings, triple cooked chips 15

Pulled bbq aubergine & black bean burger, ciabatta, beetroot jam, mustard aioli, fennel slaw, onion rings, triple cooked chips 15 *vegan option*

Minute steak, triple cooked chips, cherry tomatoes, mushrooms, padron peppers, bearnaise sauce 16.5  
add garlic & harissa king prawns +6

Sirloin steak, herb stuffed field mushroom, cherry tomatoes, salad, triple cooked chips, garlic butter 23  
add garlic & harissa king prawns +6

#### Sides

triple cooked chips 5

halloumi fries with butternut squash puree 5

harrisa roasted carrots & parsnips 5

tenderstem broccoli & fine beans 4

creamed spinach 5

sourdough, seaweed butter 4

#### Sauces

Peppercorn 3.5

Bearnaise 3.5

Blue cheese 4

#### To finish 8

Baileys bread & butter pudding, fresh cream, blueberries

Sticky toffee pudding, butterscotch sauce, mascarpone

Apple strudel, vanilla ice cream

Hot chocolate chip cookie dough, ice cream

Affogato, biscotti, coffee, vanilla ice cream



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Mushroom & chestnut pithivier, spinach mousse, almond curd 13

Baked ratatouille with goats cheese, chili oil, slow roasted shallots 14

Pan fried chicken, wild mushroom & white wine sauce, triple cooked chips 15

*Ask your server for recommended sides to enhance your dishes*

#### Fresh fish

Skate wing, chorizo & onion sauce, squid ink tuile, saffron fondant potato, candied tomatoes 17

Pan fried fillet of brill, tenderstem broccoli, crab ragu sauce, chervil oil, melba toast 20

Tradition beer battered cod, mushy peas, tartar sauce, triple cooked chips 15

#### From the grill

Crispy buttermilk chicken burger, basil pesto & leaves, mayo, slaw, onion rings, triple cooked chips 15

Pulled bbq aubergine & black bean burger, ciabatta, beetroot jam, mustard aioli, fennel slaw, onion rings, triple cooked chips 15 *vegan option*

Minute steak, triple cooked chips, cherry tomatoes, mushrooms, padron peppers, bearnaise sauce 16.5  
add garlic & harissa king prawns +6

Sirloin steak, herb stuffed field mushroom, cherry tomatoes, salad, triple cooked chips, garlic butter 23  
add garlic & harissa king prawns +6

#### Sides

triple cooked chips 5

halloumi fries with butternut squash puree 5

harrisa roasted carrots & parsnips 5

tenderstem broccoli & fine beans 4

creamed spinach 5

sourdough, seaweed butter 4

#### Sauces

Peppercorn 3.5

Bearnaise 3.5

Blue cheese 4

#### To finish 8

Baileys bread & butter pudding, fresh cream, blueberries

Sticky toffee pudding, butterscotch sauce, mascarpone

Apple strudel, vanilla ice cream

Hot chocolate chip cookie dough, ice cream

Affogato, biscotti, coffee, vanilla ice cream



chequers ethos..  
We aim to create a relaxed and warm environment where everyone that loves food, and drink can come enjoy the best ingredients and tastes on a seasonal basis  
All of our dishes, sauces and ingredients are made from scratch inhouse.

## SUNDAY SUPPER

### Served 5-8PM

#### Small plates

Warm puff pastry of wild mushrooms, white wine, cream and garlic 8

Butternut squash & beetroot spring rolls, chive and sour cream dip 8

Baked camembert, cranberry sauce, toast 10

Breaded fish cakes, tartar sauce 9

King prawn tempura, ponzo sauce 12

Venison, juniper & pistachio terrine, prune brioche, sour cherry compote 9

#### Mains

Mushroom & chestnut pithivier, spinach mousse, almond curd 13

Baked ratatouille with goats cheese, chili oil, slow roasted shallots 14

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Bearnaise 3.5

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#### To finish 8

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