



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 MENU

Served 12-5PM

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

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

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

Minute steak, triple cooked chips, cherry tomatoes, mushrooms, bearnaise sauce 16.5

Sirloin steak, herb stuffed field mushroom, cherry tomatoes, salad, triple cooked chips, garlic butter 23

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

Kids menu all 8

Kids roast

Battered fish, chips, peas

Beef burger, fries

Pan roasted chicken breast, fries, tomato & cucumber

Roast

Mushroom & chestnut pithivier, roast potatoes, roasted carrots, parsnips, sprouts, red cabbage, vegan gravy 16.95

ask for a yorkshire and cheese leeks if not vegan

Roast beef, roast potatoes, yorkshire pudding, roasted carrots, sprouts, cheese leeks, red cabbage, beef gravy 16.95

Roast chicken, roast potatoes, roasted carrots & parsnips, cheese leeks, red cabbage, red cabbage, chicken gravy 16.95

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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Sauces

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Bearnaise 3.5

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Sauces

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Bearnaise 3.5

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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 MENU

Served 12-5PM

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

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

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

Minute steak, triple cooked chips, cherry tomatoes, mushrooms, bearnaise sauce 16.5

Sirloin steak, herb stuffed field mushroom, cherry tomatoes, salad, triple cooked chips, garlic butter 23

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

Kids menu all 8

Kids roast

Battered fish, chips, peas

Beef burger, fries

Pan roasted chicken breast, fries, tomato & cucumber

Roast

Mushroom & chestnut pithivier, roast potatoes, roasted carrots, parsnips, sprouts, red cabbage, vegan gravy 16.95

ask for a yorkshire and cheese leeks if not vegan

Roast beef, roast potatoes, yorkshire pudding, roasted carrots, sprouts, cheese leeks, red cabbage, beef gravy 16.95

Roast chicken, roast potatoes, roasted carrots & parsnips, cheese leeks, red cabbage, red cabbage, chicken gravy 16.95

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

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