

EST 1478 **CHEQUERS INN**

FROM THE GRILL

BREAKFAST
served everyday 9am —11am

Toast & jam	5.00
Rustic, made in house, sourdough served with strawberry jam	
Granola	8.00
Warm gluten free granola, baked with nuts & maple syrup, served with summer berries fruit compote & yoghurt. <i>Vegan yoghurt on request</i>	
On our sourdough	
Two perfectly poached eggs	8.00
Hot goats cheese, walnuts, honey & thyme	8.50
Bacon, fried tomato, fried egg	9.00
Smashed avocado, feta, poached egg, smoky paprika	10.00
Scrambled egg, smoked salmon	10.00
Souffle pancakes	
Our own recipe for these super soft, puffed, pancakes	
Bacon, scrambled egg & maple	10.00
Salmon, scrambled egg, chives	10.00
Fruit compote, vanilla yoghurt, honey	9.00
Home baked breakfast muffins	all 12.00
Florentine, english muffin, poached eggs, hollandaise sauce, spinach	
Royal, english muffin, poached eggs, hollandaise sauce, Scottish hot smoked salmon	
Benedict, english muffin, poached eggs, hollandaise sauce, honey glazed ham	

Specials

Croque madame, smoked back bacon, fried egg	13.00
Pea & mint fritters, poached egg, tzatziki	11.50
Turkish eggs, garlic & lemon yogurt, poached eggs, chilli oil, toasted sourdough	10.50
Hot smoked salmon, bubble & squeak, buttered spinach, poached egg, hollandaise	12.50

Classics

Small full english, 1066 sausage, back bacon, poached egg, mushrooms, tomato, beans & toast	10.00
Classic full english, 1066 sausages, back bacon, eggs how you like them, mushrooms, tomatoes, baked beans & toast	13.00
Vegetable bubble, bubble and squeak, mushrooms, roasted tomatoes, eggs how you like them, baked beans & toast	10.00

MENU
served mon—sat 12pm - 3pm & 6pm - 9pm
sun 12pm - 5.30pm

SMALL PLATES & STARTERS

Tofu, lemongrass & fennel samosa	8.00
Made fresh in house tofu, lemongrass & fennel filo samosa, served with a tart gooseberry chutney & agar nectar	
Baked camembert	10.00
Whole baked camembert served with toasted sourdough & cranberry sauce	
Fish cakes	9.00
Sourdough crumb breaded fish cakes served with our homemade tartar & salad	
King prawn tempura	12.00
6 tiger prawns on a light tempura batter served with a sticky thai dip	
Chorizo stuffed cornish fresh squid	12.00
Fresh Cornish boat caught squid, stuffed with chorizo. flashed on the griddle, served with gazpacho, salad & chilli oil	
Duck carpaccio	11.00
Carpaccio of Gressingham duck breast coated in a coffee and coco crust, served with soft boiled quale eggs, pickled walnuts, crispy onions & chocolate glaze	
Mackerel fillet	10.00
Pan seared fillet of mackerel served with beetroot, fresh horse radish, crème fresh, & a water cress & radish salad	
Pea and broad bean scotch egg	8.00
Soft boiled egg in a pea & broad bean scotch egg, served with tomato relish	

FRESH FISH

all fish is delivered fresh from the market daily

Cod & chips	15.00
Fillet of cod cooked in a Harveys best beer batter served with triple cut chips, minty mushy peas & our own tartar sauce	
Seabass en papillote	17.00
Fillet of seabass with olives, tomato, herbs & white wine served with new potatoes & wilted spinach	
Moules frites mariniere	15.00
Daily fresh moules, cooked in white wine, garlic & parsley sauce. Served with our triple cooked fries or fresh bread	

MAINS

Spring vegetable pithivier	13.00
Fresh spring vegetable puff pastry pie served with poached asparagus & hollandaise sauce	
Spiced lentil moussaka	14.00
Green puy lentils, cashew bechamel sauce, aubergine & tomato, topped with a cashew crumb served with roasted garlic bread and a mixed salad. <i>Vegan option on request</i>	
Pulled aubergine & black bean burger	15.00
BBQ pulled aubergine & black bean burger in our own slightly sweet brioche bun with beetroot jam & mustard aioli. Served with fennel slaw, onion rings & triple cooked chips. <i>Vegan option on request</i>	
Honey glazed ham	15.00
Honey glazed ham with 2 sunny side up eggs & our triple cooked chips	
Pan fried chicken breast	15.00
Pan fried chicken breast in a wild mushroom, cream & white wine sauce with triple cut chips	
Suet pudding	15.50
Beef bourginon steamed suet pie, served with baby carrots, roasted parsnips & mash potato	
Hyderabadi lamb	19.00
Lamb shank cooked in an Indian infused sauce served with peela pulao lemon rice, roasted cashew nuts	
Pork porchetta	17.00
Rolled porkbelly with herb & bacon stuffing, crispy crackling. Served with potato gratin, red cabbage, fine beans & cider gravy	

SIDES & SAUCES

Warm sourdough with balsamic & oil	4.00
Triple cooked chips	5.00
Truffle mash	5.00
Halloumi fries with butternut squash puree	6.00
Garlic & harissa king prawns	7.00
Roasted baby carrots, beets, red onions & rosemary	5.50
Fine beans & tender stem with toasted almond flakes	5.00
Peppercorn sauce	3.50
Bearnaise sauce	3.50
Blue cheese sauce	3.50

Crispy buttermilk chicken burger	15.00
Our own spiced crispy buttermilk coated chicken breast with basil pesto & leaves served in our own slightly sweet brioche bun. With slaw, onion rings & triple cooked chips	
100% prime steak burger	15.00
Charred beef burger with melted monterey jack cheese, burger relish, tomato & lettuce, served in our own slightly sweet brioche bun. With slaw, onion rings & triple cooked chips	
Minute steak	16.50
Minute steak served with roasted cherry tomatoes, herb field mushroom & padron peppers. Triple cooked chips & bearnaise sauce <i>add garlic & harissa king prawns +7</i>	
Sirloin steak	23.00
Sirloin steak with roasted cherry tomatoes, herb field mushrooms & garlic butter. Served with triple cooked chips & mixed salad <i>add garlic & harissa king prawns +7</i>	

SUNDAY ROASTS
Served every Sunday 12pm - 5.30pm
All 17.50 kids 8.50

Vegan beetroot & butternut wellington, roast potatoes, roasted carrots, parsnips, red cabbage & vegan gravy (ask for a Yorkshire and cauliflower cheese if not vegan)

Roast beef, roast potatoes, Yorkshire pudding, roasted carrots, savoy, cauliflower cheese, red cabbage & beef gravy

Roast chicken, roast potatoes, Yorkshire pudding, roasted carrots & parsnips, cauliflower cheese, red cabbage & chicken gravy

Pork porchetta, roast potatoes, Yorkshire pudding, roasted carrots & parsnips, cauliflower cheese, red cabbage & gravy

DESSERTS

All our desserts are made fresh in house

Rhubarb & custard panna cotta	8.00
Served with a ginger crumb & blood orange coulis	
Sticky toffee pudding	9.00
Served with butterscotch sauce, vanilla mascarpone	
Crème caramel	8.00
Passion fruit & yoghurt mississippi mud pie	9.00
Affogato, coffee, vanilla ice cream	8.00
Selection of homemade ice creams & sorbets	6.00
Ask your waiter for current selections	

In our kitchen we do use most allergens. Please make sure that you inform your server if you have any allergies so we can make sure your kept safe.

WHITE WINE

Bin		Btl	250ML	175ml
1	Morador Navarra White Viura Grape: Viura, Spain	21.90	7.30	5.50
2	Le Jardin Chardonnay Grape: Chardonnay, France	24.80	8.30	6.20
3	Cloud Rock Sauvignon Blanc Grape: Sauvignon Blanc, Chile	25.90	8.60	6.40
4	Pinot Grigio Primi Soli Grape: Pinot Grigio, Italy	25.70	8.60	6.40
5	Picpoul De Pinet Foncastel Grape: Picpoul, France	34.70	11.60	8.60
6	Zeni Soave Classico Grape: Trebbiano, Italy	35.90		
7	Entreflores Albarino Grape: Albario, Spain	39.10		
8	Gavi di Gavi, La Minaia Piemonte, Italy	42.60		
9	Chablis Domaine Dupree Grape: Chardonnay, France	48.00		
10	Sancerre La Perriere Grape: Sauvignon Blanc, France	50.00		

RED WINE

Bin		Btl	250ML	175ml
14	Morador Tempranillo Grape: Tempranillo, Spain	21.90	7.30	5.50
15	Down Under Shiraz Grape: Shiraz, Australia	27.00	9.00	6.70
16	Louis Eschenauer Merlot DOC Grape: Merlot, France	26.90	9.00	6.70
17	Vina Cerrada Crianza Rioja Grape: Tempranillo, Spain	26.50	9.50	7.10
18	Club De Campo Malbec Grape: Malbec, Argentina	26.40	8.80	6.60
19	Bericanto Pinot Noir Grape: Pinot Nero, Italy	35.40		
20	Bulas Douro Doc Tinto Grape: Douro, Portugal	40.20		
21	Chateau Cissac Haut Medoc Grape: Cabernet Sauvignon, Merlot, Petit Verdot, France	48.00		
22	Chateau Beauchene Chateauneuf-du-Pape Red La Perriere Grape: Grenache, Syrah, Mourvedre, France	50.00		

MARTINI

Porn star Martini	12.00
Vodka Passion fruit Prosecco	
Espresso Martini	9.00
Vodka Espresso shot Kahlua	
Flat White Martini	9.00
Baileys Smirnoff vodka Espresso shot	
Mint areo Martini	9.00
Mint liqueur Vodka Baileys Milk	

CLASSIC MIX

Amaretto Fizz	12.00
Amaretto Orange Juice Prosecco	
Aperol Fizz	10.00
Aperol gin lemon juice dry vermouth grapefruit syrup egg	
Cosmopolitan	8.00
Vodka Triple Sec Cranberry Lime	
Manhattan	8.00
Jack Daniels Martini Rosso Angostura Bitters	
Mojito	8.00
Jack Daniels Martini Rosso Angostura Bitters	
Spiced Swizzle	9.00
Spiced Rum Amaretto Lime Soda	

BRUNCH

served 11am – 3pm monday to friday

served 11am – 5pm saturday

Toasted sandwiches, homemade sour dough

Triple club, chicken, bacon, tomato, leaf, mayo, crisps	13.00
Streaky smoked bacon, brie & cranberry with a hand full of triple cooked chips	13.00
Home roasted honey glazed ham & sussex cheddar with a hand full of triple cooked chips	13.00

Homemade English muffins

Fish cakes on toasted English muffins with soft poached egg, bearnaise sauce, smoked paprika & asparagus	13.00
Sliced beef sauteed with onions, capers, peppers & demi glaze on English muffin & topped with fried egg & feta. Served with a mixed salad	13.00
Eggs Florentine, poached eggs, hollandaise sauce, spinach	12.00
Eggs royal, poached eggs, hollandaise sauce, Scottish hot smoked salmon	12.00
Eggs benedict, poached eggs, hollandaise sauce, honey glazed ham	12.00

Specials

Croque madame, honey roasted ham with a béchamel sauce, whole grain mustard topped with steak bacon & a fried egg	13.00
Smashed avocado on toasted sourdough with feta, poached eggs & smoky paprika	11.50
Pea & mint souffle fritters with soft poached egg & garlic & lemon yoghurt	11.50
Turkish eggs chilli fried eggs with garlic & lemon yogurt, toasted sourdough & chilli oil	10.50
Hot smoked salmon, bubble and squeak, buttered spinach, poached egg, hollandaise	12.50



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www.chequersinnbattle.com
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ROSE WINE

Bin		Btl	250ML	175ml
12	Primi Soli Pinot Grigio Blush Grape: Pinot Grigio, Italy	25.70	8.60	6.40
13	Morador Garnacha Rosado Grape: Grenache, Spain	21.90	7.30	5.50

FIZZ

Bin		Btl	200ml Btl
25	Prosecco, Treviso, Vinicola Serena Veneto, Italy		9.20
26	Famiglia Botter Prosecco Veneto, Italy	29.60	
27	Famiglia Botter Prosecco Rose Grape: Glera, Pinot Noir, Italy	31.50	
28	Taittinger, Brut Reserve Champagne, France	50.00	

LITTLE ONES

Plain beef burger	8.50
Plain beef burger, served with chips, sliced cucumber & cherry tomatoes	
Chicken burger	8.00
Fried chicken breast, with tomato & cucumber, served with chips	
Kids fish & chips	8.00
Fish goujons served with peas & chips	
Sausage, chips and beans	8.00
Kids ice cream	4.00
2 scoops of either chocolate or vanilla ice cream. Or both	
Kids sticky toffee	5.00
Sticky toffee pudding served with a butterscotch sauce & vanilla ice cream	
Passion fruit and yoghurt mississippi mud pie	5.00