1478 CHEQUERS INN

17.00

15.00

Blue cheese sauce

BREAKFAST

served everyday 9am —11am

Classics

& toast

Small full english, 1066 sausage, back bacon, poached

Classic full english, 1066 sausages, back bacon, eggs how you like them, mushrooms, tomatoes, baked beans

Vegetable bubble, bubble and squeak, mushrooms,

roasted tomatoes, eggs how you like them, baked beans

egg, mushrooms, tomato, beans & toast

MENU

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

			12piii	0.00pm		
Toast & jam Rustic, made in house, sourdough served with strawberry jam	5.00	SMALL PLATES		MAINS	40.00	100% prim Charred bee burger relish
oliumbony jam		& STARTERS		Spring vegetable pithivier Fresh spring vegetable puff pastry pie served with poached	13.00	sweet brioch chips
Granola Warm gluten free granola, baked with nuts & maple	8.00	Tofu, lemongrass & fennel samosa	8.00	asparagus & hollandaise sauce		·
syrup, served with summer berries fruit compote &		Made fresh in house tofu, lemongrass & fennel filo samosa, served with a tart gooseberry chutney & agar nectar		Spiced lentil moussaka	14.00	Minute steak Minute steak
yoghurt. Vegan yoghurt on request		Baked camembert	10.00	Green puy lentils, cashew bechamel sauce, aubergine & tomato, topped with a cashew crumb served with roasted garlic		mushroom bearnaise sa
On our sourdough	0.00	Whole baked camembert served with toasted sourdough & cranberry sauce		bread and a mixed salad. Vegan option on request		ad
Two perfectly poached eggs	8.00	•		Pulled aubergine & black bean burger	15.00	Sirloin ste
Hot goats cheese, walnuts, honey & thyme	8.50	Fish cakes Sourdough crumb breaded fish cakes served with our	9.00	BBQ pulled aubergine & black bean burger in our own slightly sweet brioche bun with beetroot jam & mustard aioli. Served		Sirloin steal
Bacon, fried tomato, fried egg	9.00	homemade tartar & salad		with fennel slaw, onion rings & triple cooked chips. Vegan		mushrooms of mixed salad
Smashed avocado, feta, poached egg, smoky paprika	10.00	Vina nuovun tomanuun	40.00	option on request		ad
Scrambled egg, smoked salmon	10.00	King prawn tempura 6 tiger prawns on a light tempura batter served with a sticky thai dip	12.00	Honey glazed ham Honey glazed ham with 2 sunny side up eggs & our triple cooked chips	15.00	
Souffle pancakes Our own recipe for these super soft, puffed, pancakes		Chorizo stuffed cornish fresh squid	12.00	Pan fried chicken breast	15.00	
Bacon, scrambled egg & maple	10.00	Fresh Cornish boat caught squid, stuffed with chorizo. flashed on the griddle, served with gazpacho, salad & chilli		Pan fried chicken breast in a wild mushroom, cream & white wine sauce with triple cut chips		Serve
Salmon, scrambled egg, chives	10.00	oil		wille sauce with triple cut chips		
Fruit compote, vanilla yoghurt, honey	9.00	Duck carpaccio Carpaccio of Gressingham duck breast coated in a coffee	11.00	Suet pudding Beef bourginon steamed suet pie, served with baby carrots,	15.50	Vegan bee
Uama bakad braakfaat muffina	42.00	and coco crust, served with soft boiled quale eggs, pickled		roasted parsnips & mash potato		carrots, pars
Home baked breakfast muffins Florentine, english muffin, poached eggs, hollandaise	all 12.00	walnuts, crispy onions & chocolate glaze		Hyderabadi lamb	19.00	(ask for a Yo
sauce, spinach		Mackerel fillet	10.00	Lamb shank cooked in an Indian infused sauce served with	13.00	Roast beef
Royal, english muffin, poached eggs, hollandaise sauce, Scottish hot smoked salmon		Pan seared fillet of mackerel served with beetroot, fresh horse radish, crème fresh, & a water cress & radish salad		peela pulao lemon rice, roasted cashew nuts		savoy, cauli
Benedict, english muffin, poached eggs, hollandaise			0.00	Pork porchetta	17.00	Roast chick
sauce, honey glazed ham		Pea and broad bean scotch egg Soft boiled egg in a pea & broad bean scotch egg, served	8.00	Rolled porkbelly with herb & bacon stuffing, crispy crackling. Served with potato gratin, red cabbage, fine beans & cider		parsnips, ca
		with tomato relish		gravy		Pork porche
Specials						parsnips, ca
Croque madame, smoked back bacon, fried egg	13.00					
Pea & mint fritters, poached egg, tzatziki	11.50			SIDES & SAUCES		
Turkish eggs, garlic & lemon yogurt, poached eggs, chilli oil, toasted sourdough	10.50	FRESH FISH		Warm sourdough with balsamic & oil	4.00	۸۱۱ ه
Hot smoked salmon, bubble & squeak, buttered spinach,	12.50	all fish is delivered fresh from the market dai	ily	_		All o
poached egg, hollandaise		Cod & chips	15.00	Triple cooked chips	5.00	Rhubarb 8
		Fillet of cod cooked in a Harveys best beer batter served with	13.00	Truffle mash	5.00	Served with
		the contract of the contract o				

triple cut chips, minty mushy peas & our own tartar sauce

Fillet of seabass with olives, tomato, herbs & white wine

Daily fresh moules, cooked in white wine, garlic & parsley

sauce. Served with our triple cooked fries or fresh bread

Seabass en papillote

Moules frites mariniere

served with new potatoes & wilted spinach

FROM THE GRILL

Crispy buttermilk chicken burger

15.00

23.00

	Minute steak	16.50	
00	100% prime steak burger 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	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		

eak served with roasted cherry tomatoes, herb field & padron peppers. Triple cooked chips &

add garlic & harissa king prawns +7

eak with roasted cherry tomatoes, herb field ns & garlic butter. Served with triple cooked chips &

add garlic & harissa king prawns +7

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

eetroot & butternut wellington, roast potatoes, roasted arsnips, red cabbage & vegan gravy Yorkshire and cauliflower cheese if not vegan)

eef, roast potatoes, Yorkshire pudding, roasted carrots, uliflower cheese, red cabbage & beef gravy

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

chetta, roast potatoes, Yorkshire pudding, roasted carrots & cauliflower cheese, red cabbage & gravy

DESSERTS

our desserts are made fresh in house

Rhubarb & custard panna cotta Served with a ginger crumb & blood orange coulis	8.00
Sticky toffee pudding Served with butterscotch sauce, vanilla mascarpone	9.00
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 Ask your waiter for current selections	6.00

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.

10.00

13.00

10.00

Halloumi fries with butternut squash puree 6.00 Garlic & harissa king prawns 7.00 Roasted baby carrots, beets, red onions & 5.50 Fine beans & tender stem with toasted almond 5.00 flakes 3.50 Peppercorn sauce Bearnaise sauce 3.50

3.50

www.chequersinnbattle.com Tel:01424 772088

WHITE WINE

2. La Jadini Chardonnay 24.80 a.30 6.20 Egypraso Martini 12.00 April (pin) promopiate (by vermouth) 10.00 Served 11am - 3pm mo 10.00	WHITE	E WIN	E						
Section Control Principle Control Princi	1 Morador Navarra White Viura						Amaretto Orange Juice Prosecco		BRUNCH
Secretary Company Secr	2 Le Jardin Chardonnay	24.80	8.30	6.20		12.00	Aperol gin lemon juice dry vermouth	10.00	served 11am — 3pm monday to
Bill Ander French Print Soul 1 1.69 8.69 6.49 Street Processed 3.4.70 11.69 8.69 Mini serve Multic Multis Resort Multis Multis Resor	3 Cloud Rock Sauvignon Blanc	25.90	8.60	6.40	Vodka Espresso shot Kahlua		Cosmopolitan Vodka Triple Sec Cranberry Lime	8.00	served 11am — 5pm saturd
For Plage The Period State of Stage Floration (Stage Floration) (Floration) (F	4 Pinot Grigio Primi Soli	25.70	8.60	6.40	Baileys Smirnoff vodka Espresso shot		Jack Daniels Martini Rosso	8.00	Toasted sandwiches, homemade sour dough
6 Zeria Seave Classico Cirgo, Tribotos, Sport 8 Gavil Gavi, La Minista Plemente, Baby 9 Challe Companie Duprice Grapor Motors, Sport RED WINE 8in 8tt 250m, 175ml 14 Mondor Tempramillo Corque Temprami		34.70	11.60	8.60		9.00	Jack Daniels Martini Rosso	8.00	Triple club, chicken, bacon, tomato, leaf, mayo, crisps Streaky smoked bacon, brie & cranberry with a hand
7 Elerefores Albasino Group. Planting Supplier House, Span 18 Gavid Gavit, La Minaia 9 Chablis Somaine Disprec Group. Chargon, Frances 5 8.00 RED WINE Bin RED WINE Bin Bil 2 50 ML 175 mil 14 Mondor Temporalito Supplier Tomparillo. Span 19 Loop Under Shiraz Group. Frances 19 Sancture La Perriere Group. Chargon, Sancture Sancture La Perriere San		35.90					Spiced Swizzle	9.00	Home roasted honey glazed ham & sussex cheddar
Primorole, Tolly 9 Chabilis Donaine Dupree Grape Chardormey, Farmore Grape Savygron Blanc, France 50,00 RED WINE Bin Bil 259ML 175ml 14 Mondor Tempratillo 21:90 7.30 5.50 Figs. Finance Repressive Sound of Steps. Sound		39.10					Spiced Rum Amaretto Lime Soda		with a hand full of triple cooked chips
9 Chablis Domaine Duprise Grape, Cincrolinally, France 10 Sancerts La Peririer Grape, Stavygnon Blanc, France Sp. 10 Sancerts La Peririer Grape, Stavygnon Blanc, France Sp. 10 Sancerts La Peririer Grape, Stavygnon Blanc, France Sp. 10 Sancerts La Peririer Grape, Stavygnon Blanc, France Sp. 10 Sancerts La Peririer Grape, Stavygnon Blanc, France Sp. 10 Sancerts La Stavygnon Blanc, Blance Blance, Blance Blance, Blance Blance, Blance Blance, Blance Blance,		42.60			4	6			•
RED WINE Bin	9 Chablis Domaine Dupree	48.00				<u> </u>	The Barrier Barrier		Fish cakes on toasted English muffins with soft poached egg, bearnaise sauce, smoked paprika & asparagus
RED WINE Bin 14 Morador Tempranillo (Spean) 15 Down Under Shiraz, Australia 16 Louis Eschenauer Mertot DOC (Grape: Mertot, France Grape: Malboc, Argentina (Grape: Mertot, Naire Grape: Mertot, Naire G		50.00							Sliced beef sauteed with onions, capers, peppers & demi glaze on English muffin & topped with fried egg & feta. Served with a mixed salad
Bin Bil 250ML 175ml 14 Morador Tempranillo Grape: Morto, France 15 Down Under Shiraz Grape: Shiraz, Australia 16 Louis Eschenauer Merlot DOC 26.90 9.00 6.70 17 Vina Cerrada Crianza Rioja Grape: Tempranillo Spanin 18 Club De Campo Malbec, Argenthan 18 Club De Campo Malbec, Argenthan 19 Bericanto Pinot Noir Grape: Tempranillo Spanin 19 Bericanto Pinot Noir Grape: Tempranillo Spanin 19 Bericanto Pinot Noir Grape: Tempranillo Spanin 20 Bulas Douro Doc Tinto Grape: Tempranillo Spanin 21 De Bulas Douro Doc Tinto Grape: Tempranillo Spanin 22 Chateau Cisace Haut Medoc Grape: Venetio, Italy 22 Chateau Cisace Haut Medoc Grape: Venetio, Listy 25 Prosecco, Treviso, Vinicola Serena Venetio, Italy 26 Famiglia Botter Prosecco Venetio, Italy 27 Famiglia Botter Prosecco Rose 31.50 Soutish hot smoked salmon Www.chequersinnbattle.com Tel:01424 772088 LITTLE ONES Specials Croque madame, honey roasted ham bechamel sauce, whole grain mustard tops steakly become a fried eggs with grain deportments on the strict of the steak of the prosection of the cherry tomatoes Criange: Campo Malbec, Argenthan 18 Club De Campo Malbec, Argenthan 19 Bericanto Pinot Noir Grape: Pinot Grigio, Italy 26 Bulas Douro Doc Tinto Grape: Pinot Romanillo Servanillo Serv									Eggs Florentine, poached eggs, hollandaise sauce, spinach
Sin	RED W	/INE			A.P.				
15 Down Under Shiraz Grape: Shiraz Australia 27.00 9.00 6.70 16 Louis Eschenauer Mertot DOC Grape: Mertot, France Grape: Mertot, Mertot, Mertot, Grape: Merto	14 Morador Tempranillo				EST 1478	CHE	OUERS INN		Eggs benedict, poached eggs, hollandaise sauce,
16 Louis Eschenauer Merlot DOC Grape: Merlot, France 17 Vina Cerrada Crianza Rioja Grape: Tempranillo, Spain 18 Club De Campo Malbec (Grape: Pinot Noir Grape: Pinot Noir Grape: Pinot Noir Grape: Pinot Noir Grape: Grape: Grenache, Spain 19 Bericanto Pinot Noir Grape: Divoro, Portugal 20 Bulas Douro Doc Tinto Grape: Duro, Portugal 21 Chateau Cissac Haut Medoc Grape: Cabernet Sauvignon, Merlot, Petit Verdot, France 22 Chateau Beauchene Chateauneur-du-Pape Red La Perriere Grape: Grenache, Syrah, Mourvedre, 24 Emilgia Botter Prosecco (Spain Site) 25 Prosecco Rose 26 Suns Pose WINE ROSE WINE ROSE WINE ROSE WINE ROSE WINE 175ml 8.50 Rashed avocado on toested sourdough w poached eggs & moky paprika 25 Smashed avocado on toested sourdough w poached eggs & moky paprika 25 Smashed avocado on toested sourdough w poached eggs & moky paprika 25 Prind Nero, Italy Rose WINE 8.50 Rashed avocado on toested sourdough w poached eggs & moky paprika 25 Prind Nero, Italy Rid fish & chips Find Chicken burger, served with chips, sliced cucumber & cherry tomatoes Chicken burger Plain beef burger, served with chips, sliced cucumber & cherry tomatoes Chicken burger, served with chips, sliced cucumber & cherry tomatoes Chicken burger, served with chips, sliced cucumber & cherry tomatoes Chicken burger, served with chips, sliced cucumber & cherry tomatoes Chicken burger, served with chips, sliced cucumber & cherry tomatoes Chicken burger, served with chips, sliced cucumber & cherry tomatoes Chicken burger, served with chips, sliced cucumber & cherry tomatoes Chicken burger, served with chips, sliced cucumber & cherry tomatoes Chicken burger, served with chips, sliced cucumber & cherry tomatoes Chicken burger, served with chips, sliced cucumber & cherry tomatoes Chicken burger, served with chips, sliced cucumber & cherry tomatoes Chicken burger, served with chips, sliced cucumber & cherry tomatoes Chicken burger, served with chips, sliced cucumber & cherry tomatoes Chicken burger, served with chips, sliced c		27.00	9.00	6.70	1470	, – –	www.chequersinnbattle.com		Specials
17 Vina Cerrada Crianza Rioja 26.50 9.50 7.10 RUSE VITNE Plain beef burger	16 Louis Eschenauer Merlot DOC	26.90	9.00	6.70				ES	Croque madame, honey roasted ham with a béchamel sauce , whole grain mustard topped with
Bin Btl 250ML 175ml Plain beef burger, served with chips, sliced cucumber & cherry tomatoes concluded by parking of cherry tomatoes cherry tom		26.50	9.50	7.10	ROSE WINE		Plain heef hurger	8 50	, 33
19 Bericanto Pinot Noir Grape: Douro, Portugal 20 Bulas Douro Doc Tinto Grape: Douro, Portugal 21 Chateau Cissac Haut Medoc Grape: Cabernet Sauvignon, Merlot, Petit Verdot, France 22 Chateau Beauchene Chateauneuf-du-Pape Red La Perriere Grape: Grenache, Syrah, Mourvedre, France 23 Famiglia Botter Prosecco Rose Grape: Death Noir Noir Sausage States Sausage States Sausage States Sausage, chips and beans 4.00 25 Famiglia Botter Prosecco Veneto, Italy Kids sick cream 2 2 scoups of either chocolate or vanilla ice cream. Or both Kids sticky toffee Sticky toffee Sticky toffee pudding served with a butterscotch sauce & Sticky toffee served with a butterscotch sauce	18 Club De Campo Malbec	26.40	8.80	6.60	12 Primi Soli Pinot Grigio Blush 25.70		75ml Plain beef burger, served with chips, sliced cu		
20 Bulas Douro Doc Tinto Grape: Douro, Portugal 21 Chateau Cissac Haut Medoc Grape: Cabernet Sauvignon, Merlot, Petit Verdot, France 22 Chateau Beauchene Chateauneuf-du-Pape Red La Perriere Grape: Gernache, Syrah, Mourvedre, France 25 Famiglia Botter Prosecco Veneto, Italy 26 Famiglia Botter Prosecco Rose Grape: Gernache, Syrah, Mourvedre, France 27 Famiglia Botter Prosecco Rose Grape: Gernache, Syrah, Mourvedre, France Kids fish & chips Fish goujons served with peas & chips Sausage, chips and beans Sausage, chips and beans Kids ice cream 9.20 Kids ice cream 2 scoups of either chocolate or vanilla ice cream. Or both Kids sticky toffee Sticky toffee Sticky toffee pudding served with a butterscotch sauce &	19 Bericanto Pinot Noir	35.40			13 Morador Garnacha Rosado 21.90	7.30	5.50 Fried chicken breast, with tomato & cucumb		Pea & mint souffle fritters with soft poached egg & garlic & lemon yoghurt
21 Chateau Cissac Haut Medoc 48.00	20 Bulas Douro Doc Tinto	40.20			Grape: Grenache, Spain		Kids fish & chips	8.00	
22 Chateau Beauchene 50.00 Chateauneuf-du-Pape Red La Perriere Grape: Grenache, Syrah, Mourvedre, France Grape: Grenache, Syrah, Mourvedre, France Construction of the control of the co	21 Chateau Cissac Haut Medoc Grape: Cabernet Sauvignon, Merlo				25 Prosecco, Treviso, Vinicola Serena		ml Btl Sausage, chips and beans	8.00	Hot smoked salmon, bubble and squeak, buttered spinach, poached egg, hollandaise
La Perriere Grape: Grenache, Syrah, Mourvedre, France Cross Clars Bioth Neit Melts Kids sticky toffee Kids sticky toffee Sticky toffee Sticky toffee pudding served with a butterscotch sauce &	Chateauneuf-du-Pape Red	50.00			26 Famiglia Botter Prosecco 2	29.60			
	Grape: Grenache, Syrah, Mou	rvedre,			27 Famiglia Botter Prosecco Rose 3	31.50	Sticky toffee pudding served with a butterscoto		

ed 11am - 3pm monday to friday served 11am - 5pm saturday

andwiches, homemade sour

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

13.00

13.00

12.00

12.00

12.00

11.50

11.50

10.50

12.50

English muffins

CLASSIC MIX

Fish cakes on toasted English muffins with soft poached egg, bearnaise sauce, smoked paprika & asparagus
Sliced beef sauteed with onions, capers, peppers &

Silced beer sadieed with officials, capers, peppers &
demi glaze on English muffin & topped with fried egg
& feta. Served with a mixed salad

spinach	, I	55	•	,
Eggs royal, Scottish hot si		00 /	hollandaise	sauce,

Eggs benedict,	poached	eggs,	hollandaise	sauce,	
honey glazed ha	m				

Croque madame, honey roasted ham with a	13.00
béchamel sauce, whole grain mustard topped with	
steaky bacon & a fried egg	

12	Primi Soli Pinot Grigio Blush	25.70	8.60	6.40	cherry tomatoes	
	Grape: Pinot Grigio, Italy				Chicken burger	8.00
13	Morador Garnacha Rosado Grape: Grenache, Spain	21.90	7.30	5.50	Fried chicken breast, with tomato & cucumber, served with chips	
					Kids fish & chips	8.00
					Fish goujons served with peas & chips	
Bin	FIZ	Z	Btl	200ml Btl	Sausage, chips and beans	8.00
25	Prosecco, Treviso, Vinicola Se Veneto, Italy	rena		9.20		
					Kids ice cream	4.00
26	Famiglia Botter Prosecco Veneto, Italy		29.60		2 scoups of either chocolate or vanilla ice cream. Or both	
	veneto, italy				Kids sticky toffee	5.00
27	Famiglia Botter Prosecco Rose Grape: Glera, Pinot Noir, Italy	9	31.50		Sticky toffee pudding served with a butterscotch sauce & vanilla ice cream	
28	Taittinger, Brut Reserve Champagne, France		50.00		Passion fruit and yoghurt mississippi mud pie	5.00

pie