

EST  
1478

# CHEQUERS INN

## BREAKFAST served everyday 9am — 11am

### **Toast & jam 5.00**

Rustic, made in house, sourdough served with strawberry jam

### **Granola 8.00**

Warm granola, baked with nuts & maple syrup, served with fruit & yoghurt.

### **Souffle pancakes 10.00**

Bacon, scrambles egg & maple

Salmon, scrambled egg

Fruit compote, vanilla yoghurt, honey

### **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, hot oak smoked salmon 10.00

### **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**

Turkish eggs, garlic & lemon yogurt, poached eggs, chilli oil, toasted sourdough 10.50

Croque madame, smoked steaky bacon, fried egg 13.00

Pea & mint fritters, poached egg, garlic yoghurt 11.50

Hot oak 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

[www.chequersinnbattle.com](http://www.chequersinnbattle.com)

Tel:01424 772088

**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.**

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# CHEQUERS INN

## LIGHT LUNCH

Served

monday to friday 12pm—3pm

saturday 12pm—5pm

### Open sandwiches

Halloumi, roasted butternut squash, beetroot, jam, leaves ...10.00

Falafel, roasted red pepper, leaf, vegan aioli & sweet chilli dressing ...10.00

Streaky smoked bacon, brie & cranberry, leaves ...12.00

Home roasted honey glazed ham & sussex cheddar, leaves ...11.00

Just bacon, fried tomato & fried egg ...10.00

### Ploughman's

Cheese ploughman's—Farm house cheddar, chunk of sourdough, pickles, apple, salad ...12.00

Ham ploughman's—Maple glazed ham, chunk of sourdough, pickles, apple, salad ...12.00

### Salad

Warm chicken breast Caesar—Warm chicken breast with, bacon, sough dough crotons, parmesan ...15.00

Classic greek—Feta, tomatoes, red onions, green peppers, cucumber & olives ...14.00

### Specials

Triple club, chicken, bacon, tomato, leaf, mayo ...13.00

Croque madame, smoked steaky bacon, fried egg ...13.00

Smashed avocado, feta, poached egg, smoky paprika ...11.50

Pea & mint fritters, poached egg, garlic yoghurt ...11.50

Turkish eggs, garlic & lemon yogurt, eggs, chilli oil ...10.50

Hot smoked salmon, bubble and squeak buttered spinach, poached egg, hollandaise ...12.50

### Homemade English muffins

Eggs Florentine, poached eggs, hollandaise sauce, spinach ...12.00

Eggs royal, poached eggs, hollandaise sauce, Scottish hot smoked salmon, spinach ...12.00

Eggs benedict, english muffin, poached eggs, hollandaise sauce, honey glazed ham ...12.00

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# CHEQUERS INN

## LUNCH

Served monday to saturday 12pm —3pm

### STARTERS

**Beetroot & squash spring rolls 9.00**

Vegan beetroot and butternut squash spring rolls, served with a Thai sweet & sour sauce

**Toasted goats cheese 9.00**

Toasted goats cheese, on charred peaches, pear and walnut leaf with caramelised red onion chutney

**Baked camembert 10.00**

Whole baked camembert served with toasted sourdough & cranberry sauce

**Fish cakes 9.00**

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

**Brie & prosciutto filo parcels 10.00**

Roasted filo parcels with honey, sesame seed, fresh thyme & pomegranates

**Crispy duck 10.00**

Chinese crispy duck served with pancakes, hoi sin sauce, cucumber & spring onions

### FROM THE GRILL

**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, field mushroom & padron peppers. Triple cooked chips & bearnaise sauce

**add garlic & harissa king prawns +7**

**Sirloin steak 24.00**

Sirloin steak with roasted cherry tomatoes, herb field mushrooms & garlic butter. Served with triple cooked chips & mixed salad

**add garlic & harissa king prawns +7**

**Peppercorn sauce ... Bearnaise sauce ... Blue cheese sauce  
all 3.50**

### SIDES

Warm sourdough with balsamic & oil 4.00

Triple cooked chips 5.00

Halloumi fries with butternut squash puree 6.00

Garlic & harissa king prawns 7.00

Roasted carrots, beets & red onions 5.50

Padron peppers with sea salt 4.00

### MAINS

**Spiced lentil moussaka 14.50**

Green puy lentils, cashew bechamel sauce, aubergine & tomato, topped with a cashew crumb served with roasted garlic bread and a mixed salad. *Vegan option on request*

**Vegan mushroom, apricot & nut wellington 15.00**

Field mushrooms, apricots, nuts, puy lentils in a vegan puff wellington, served on roasted carrots & caraway seeds, roasted beetroot & red onions with a light lemon and cumin sauce

**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. *Vegan option on request*

**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

**Maple glazed ham 15.00**

Maple glazed ham with 2 sunny side up eggs & our triple cooked chips

**Chicken kiev 17.00**

Chorizo and gruyere chicken kiev, served with charred leek & cream & white wine sauce & triple cooked chips

**Pork porchetta 17.50**

Rolled porkbelly with herb & bacon stuffing, crispy crackling. Served with potato gratin, red cabbage, fine beans & cider gravy

### DESSERTS all 8.00

All our desserts are made fresh in house

**Apple & pear frangipane puff pastry tart**

Served with warm vanilla custard

**Vanila panna cotta**

Served with honeycomb shards & blueberry mascarpone ice cream

**Sticky toffee pudding**

Served with butterscotch sauce, vanilla ice cream

**Creme brulee**

**Passion fruit & yoghurt mississippi mud pie**

**Affogato, coffee, vanilla ice cream**

**Selection of homemade ice creams & sorbets**

Ask your waiter for current selections

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server if you have any allergies so we can  
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# CHEQUERS INN

EVENING

Served monday to saturday 6pm —9pm

## STARTERS

### Beetroot & squash spring rolls 9.00

Vegan beetroot and butternut squash spring rolls, served with a Thai sweet & sour sauce

### Toasted goats cheese 9.00

Toasted goats cheese, on charred peaches, pear and walnut leaf with caramelised red onion chutney

### Baked camembert 10.00

Whole baked camembert served with toasted sourdough & cranberry sauce

### Fish cakes 9.00

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

### Brie & prosciutto filo parcels 10.00

Roasted filo parcels with honey, sesame seed, fresh thyme & pomegranates

### Crispy duck 10.00

Chinese crispy duck served with pancakes, hoi sin sauce, cucumber & spring onions

## FROM THE GRILL

### 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, field mushroom & padron peppers. Triple cooked chips & bearnaise sauce

**add garlic & harissa king prawns +7**

### Sirloin steak 24.00

Sirloin steak with roasted cherry tomatoes, herb field mushrooms & garlic butter. Served with triple cooked chips & mixed salad

**add garlic & harissa king prawns +7**

Peppercorn sauce ... Bearnaise sauce ... Blue cheese sauce  
all 3.50

## SALADS

### Warm chicken breast caesar 15.00

Warm chicken breast with, bacon, anchovies, sough dough crotons, parmesan

### Classic greek 14.00

Feta, tomatoes, red onions, green peppers, cucumber & olives

## SIDES

Warm sourdough with balsamic & oil 4.00

Triple cooked chips 5.00

Halloumi fries with butternut squash puree 6.00

Garlic & harissa king prawns 7.00

Roasted carrots, beets & red onions 5.50

Padron peppers with sea salt 4.00

## MAINS

### Spiced lentil moussaka 14.50

Green puy lentils, cashew bechamel sauce, aubergine & tomato, topped with a cashew crumb served with roasted garlic bread and a mixed salad. *Vegan option on request*

### Vegan mushroom, apricot & nut wellington 15.00

Field mushrooms, apricots, nuts, puy lentils in a vegan puff wellington, served on roasted carrots & caraway seeds, roasted beetroot & red onions with a light lemon and cumin sauce

### 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. *Vegan option on request*

### 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

### Chicken kiev 17.00

Chorizo and gruyere chicken kiev, served with charred leek & cream & white wine sauce & triple cooked chips

### Suet pudding 16.50

Beef bourginon steamed suet pie, served with roasted carrots, celeriac & mash potato

### Pork porchetta 17.50

Rolled porkbelly with herb & bacon stuffing, crispy crackling. Serve with potato gratin, red cabbage, fine beans & cider gravy

## FRESH FISH

### 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 17.00

Pan fried fillet of seabass, charred courgettes on a hazelnut, with a lemon & mint sauce. Served with paprika new potatoes & wilted spinach

## DESSERTS all 8.00

All our desserts are made fresh in house

### Apple & pear frangipane puff pastry tart

Served with warm vanilla custard

### Vanilla panna cotta

Served with honeycomb shards & blueberry mascarpone ice cream

### Sticky toffee pudding

Served with butterscotch sauce, vanilla ice cream

### Creme brulee

### Passion fruit & yoghurt mississippi mud pie

### Affogato, coffee, vanilla ice cream

### Selection of homemade ice creams & sorbets

Ask your waiter for current selections