

EST
1478

CHEQUERS INN

LUNCH

Served monday to saturday 12pm —3pm

STARTERS

Cauliflower steak 9.00

Harissa roasted cauliflower steak, red pepper humus, dukka & hot flat bread

Goats cheese & beetroot terrine 9.00

Goats cheese & beetroot terrine, mushroom pate, candied walnuts, orange, toast

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

Roasted figs wrapped with serrano 10.00

Roasted fresh figs wrapped with sliced serrano & filled with blue monday blue cheese

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

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*

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. Serve with potato dauphinoise, pickled veg, port sauce

FRESH FISH

Ask your server for today's fresh fish dishes.

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

Warm chocolate brownie

Warm chocolate brownie, dark chocolate crumb, salted caramel sauce, popcorn, coffee ice cream

Apple & strawberry crumble *vegan*

Apple & strawberry with a maple, oat, and nut topping, oat milk custard

Passion fruit & yoghurt mississippi mud pie

Affogato, coffee, vanilla ice cream

Selection of homemade ice creams & sorbets

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.

EST
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CHEQUERS INN

EVENING

Served monday to saturday 6pm —9pm

STARTERS

Cauliflower steak 9.00

Harissa roasted cauliflower steak, red pepper humus, dukka & hot flat bread

Goats cheese & beetroot terrine 9.00

Goats cheese & beetroot terrine, mushroom pate, candied walnuts, orange, toast

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

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6 tiger prawns on a light tempura batter served with a sticky Thai dip

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add garlic & harissa king prawns +7

Sirloin steak 24.00

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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

Garlic & harissa king prawns 7.00

Roasted carrots, beets & red onions 5.50

Padron peppers with sea salt 4.00

MAINS

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