CHEQUERS CLASSICS

STARTERS

Soup of the day £5.50

Ham hock terrine, pub piccalilli, toasted brioche £7.95

Antipasti sharing board for two £8.95 per person

(parma ham, bresaola, chorizo, marinated mozzarella, artichokes, olives)

Mackerel pate, pickled cucumber & melba toast £7.95

Twice baked Lincolnshire Poacher cheese soufflé, spinach & caramelised onion (v) £8.50

Baked camembert to share, toasted soldiers, celery & chutney (v) £12.95

Baba Ganoush, feta, pine nuts, homemade flatbread £7 (v)

SUMMER SEAFOOD

Dressed Cromer crab, buttered new potatoes, baby leaf mixed salad, lemon mayo £15.95

Cornish lobster – served cold with mayonnaise or hot with thermidor, frites, baby leaf mixed salad half £15.95, whole £29.50

MAINS

Simply grilled fish of the day, buttered new potatoes, samphire, herb butter £MP
Grasmere Farm Lincolnshire sausages & mash, onion gravy £12.50
Beer battered fish, hand cut chips, crushed peas, homemade tartare sauce £14.50
Deep fried breaded cod cheeks, frites, garden peas, homemade tartare sauce £12.50
Grilled halloumi, avocado, pomegranate, Israeli couscous, pumpkin seeds £13
Chequers Salad £13

(chicken, bacon, new potato, salad leaves, poached egg, hollandaise)

Homemade shortcrust pastry pie, hand cut chips or mashed potato £13.95 Homemade burger, Lincolnshire Poacher cheese, toasted brioche bun, tomato chutney, hand cut chips £12.95

Sweet potato & mozzarella burger, toasted brioche bun, hand cut chips £12.95

The Chequers Gourmet Burger £13.50

Stilton, baby gem, caramelised onion, tomato chutney, horseradish & beetroot relish, brioche bun, hand cut chips

5oz rib eye steak frites (medium rare), garlic butter, rocket £16.50 10oz char grilled rib eye steak, hand cut chips, garlic mushroom £22.50

22oz rib of beef for two, hand cut chips, garlic mushrooms, grilled tomato, onion rings £25 per person

8oz fillet steak, hand cut chips, garlic mushroom, onion rings £26 Add a sauce to your steak for £2 (peppercorn, béarnaise, stilton or Red Wine Jus)

In line with current allergen legislation, we are able to provide you with information on all major allergens. Please ask for further information.

AUGUST MENU

STARTERS

Octopus carpaccio, sundried cherry tomatoes, lemon oil £9.25

Braised pig cheeks, sweetcorn & chorizo £8.95

Salmon & cucumber mousse, pickled fennel £9

Beetroot & goat cheese risotto (v)

f8

MAINS

Chicken Cordon Bleu, fondant potato, French style peas £15.95

Spiced breast of Gressingham duck, beetroot & horseradish potato cake, cavolo nero

£18.95

Chalk Stream trout, caper & dill croquettes, sauce vierge £16.95

New potato & hazelnut agnolotti, hispi cabbage, red wine jus (v) £13.50

SIDE ORDERS

Hand cut chips, Mashed potato, Rocket & parmesan salad
French peas with onions, cream & bacon (available without bacon)
Mixed salad, Cavolo Nero, Sweet potato fries
£3.95 each

SEVENTH HEAVEN EARLY DINING PROMOTION

The following 7 dishes are available for £7.99 from <u>6-7pm</u>, 7 days of the week Homemade shortcrust pie & mash or hand cut chips (add green beans £1.50) Homemade burger, hand cut chips (add Lincolnshire Poacher cheese £1.50)

Deep fried breaded cod cheeks, frites & peas

Sweet potato & mozzarella burger, hand cut chips (v)

Chequers salad – chicken, bacon, new potatoes, poached egg, hollandaise Grasmere Farm Lincolnshire sausages & mash (add savoy cabbage £1.50) Avocado, pomegranate, Israeli couscous, pumpkin seeds (add halloumi £2)

Orders must be in the kitchen by 6.55pm. You may be asked to vacate your table by 8pm