

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

Mussels steamed in white wine, garlic & cream £7.50 small, £14 large with frites

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)

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 & spring onion burger, cheddar, caramelised onion,
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.

SEPTEMBER MENU

STARTERS

Rabbit terrine, hazelnuts, pickled carrots

£7.95

Locally shot pan fried pigeon breast,
sweet potato puree, spinach, sweetcorn, bacon

£8.50

Miso cured salmon, grapefruit & fennel

£9.50

Baked goat cheese crostin, roasted fig, onion & balsamic (v)

£8

MAINS

16oz Lincolnshire rose veal tomahawk, (cooked medium rare)

pomme maxim, braised carrots, bone marrow jus

£32

Cote de pork, cider fondant potato, sauté cabbage & bacon

£18.95

Monkfish katsu curry, saffron rice

£19.50

Butternut squash, pine nut & sage wellington, cavolo nero,

wholegrain mustard cream sauce (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 **6-7pm**, 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 & spring onion 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