

STARTERS

Soup of the day £5.50 (v) (ve*) (gf*)

Ham hock terrine, pub piccalilli, toasted brioche £7.95 (gf*)

Antipasti sharing board for two £8.95 **per person (gf*)**

(parma ham, chorizo, bresaola, basil marinated mozzarella, artichokes, olives, sundried tomatoes)

Mussels with chorizo & cider cream £7.50 small, £14 large with frites (gf)

Smoked haddock croquettes, tomato chutney £7.95

Twice baked Lincolnshire Poacher cheese soufflé (v) £8.50

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

MAINS

Locally shot game of the day, mustard mash, roast root vegetables, bread sauce £17.95 (gf)

Simply grilled fish of the day, caper crushed potatoes, buttered kale, herb butter £16.95 (gf)

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

Homemade shortcrust pie, hand cut chips or mashed potato £12.95

Root vegetable & lentil shepherds pie, tarragon mash £13.50 (v/ve*/gf)

Chequers Salad £13 (gf)

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

Sweet potato, spring onion & chilli burger, Lincolnshire Poacher, toasted brioche bun, hand cut chips £12.95 (v/ve*)

The Chequers Burger £13.50 (gf*)

Stilton or Poacher, 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 (gf)

10oz char grilled rib eye steak, hand cut chips, garlic mushroom £22.50 (gf)

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

8oz fillet steak, hand cut chips, garlic mushrooms, 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 and inform staff if you have a food allergy.

v = vegetarian, ve* = vegan adaptable, gf = gluten free, gf* = gluten free adaptable

Please note that our chips are fried in oil which may contain traces of gluten

FEBRUARY MENU

STARTERS

Black pudding & pork scotch egg, apple & radish salad

£8.50

Confit duck leg, Asian slaw, soy dressing (gf)

£8.25

Tempura battered Brancaster oysters, homemade chilli sauce

£10

Wild mushroom & black truffle fricassee, toasted sourdough, rocket & parmesan (v) (gf*)

£7.95

MAINS

Braised shoulder of Grasmere Farm pork, pork faggot, swede mash, apple & thyme jus (gf*)

£16.95

Derbyshire ox liver & bacon, smoked bacon polenta, swiss chard

£15.95

Pan fried Skrei cod mornay, bubble & squeak, romanesco

£16.95 (gf*)

Tomato, roasted red pepper & aubergine lasagne goat cheese, garlic bread (v)

£13.95

SIDE ORDERS

Hand cut chips, Frites, Sweet potato fries, Mashed potato,

Rocket & parmesan salad, Roasted root vegetables,

French peas with onions, cream & bacon (available without bacon)

Mixed salad, Braised red cabbage, Romanesco cauliflower

£3.95 each

SEVENTH HEAVEN EARLY DINING PROMOTION

*The following 7 dishes are available for £7.99 from **5.30-6.30pm**, 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 & chilli burger, Poacher, hand cut chips (v/ve*)

Chequers salad – chicken, bacon, new potatoes, poached egg, hollandaise

Grasmere Farm Lincolnshire sausages & mash *(add braised red cabbage £1.50)*

Root vegetable & lentil shepherd's pie, tarragon mash (v/ve*)

Orders must be in the kitchen by 6.25pm. You may be asked to vacate your table by 8pm