



**TWO COURSES £23.95**

**THREE COURSES £28.95**

## Starters

**SOUP OF THE DAY**, please check with your server for today's special **V**

**CHEQUERS BUFFALO WINGS**, served hot or BBQ, celery, blue cheese, ranch sauce **GF**

**PAN ROASTED SCALLOPS**, Granny Smith Apple, Chorizo, celeriac purée (supp. £3.00pp) **GF**

**STEAMED ASPARAGUS**, Kalamata olives, red onion and smoked tomato salsa, herb salad **VG/GF**

**ORANGE AND TARRAGON SMOKED SALMON PLATE**, capers, cornichon, lemon gel, toasted rye bread (supp. £2.00pp)

**LEMON AND THYME PANKO CRUMBED BRIE**, plum and ginger chutney **V**

**EGGS FLORENTINE**, steamed spinach, poached egg, Hollandaise **V**

add smoked salmon (supp. £1.00pp) add streaky bacon (supp. £.50pp)

## Roasts

Our famous Sunday carvery is served from our butchers block. Choose three slices of our beautifully cooked meats and help yourself to our seasonal vegetables, fat roasted potatoes, real gravy and Yorkshire pudding.

**DRY AGED RARE BREED NATIVE BEEF**

**GLOUCESTER OLD SPOT GAMMON**

**FREE RANGE ROASTED TURKEY**

## Steaks

All our steaks are brushed with bone marrow butter and are served with watercress, slow roasted garlic, truffle mushrooms and tomato.

**DRY AGED RARE BREED 8OZ SIRLOIN** (supp. £5.00pp)

**DRY AGED RARE BREED 8OZ RIBEYE** (supp. £6.00pp)

**DRY AGED RARE BREED 7OZ FILLET** (supp. £10.00pp)

## Mains

**6OZ DEXTER BEEF BURGER**, house relish, lettuce, tomato, red onions, signature bun and skin on fries

**PAN FRIED SEA BASS**, warm Mediterranean potatoes, green beans, heritage tomatoes, Mojo dressing **GF**

**GRILLED HALLOUMI BURGER**, pesto, baby gem, smoked tomato salsa, skin on fries **V**

**TIGER PRAWN, CRAB AND CHORIZO LINGUINE**, tomatoes, garlic and chilli oil

**BAKED AUBERGINE**, spiced tomato and rose harissa ragout, Giraffa olives, pomegranate, mint **VG/GF**

**WEST COAST SALAD**, candied pecans, baby spinach, summer strawberries, quinoa, carrots, feta, citrus vinaigrette **V**

**SUPERMAN SALAD**, baby spinach, peas, broad beans, quinoa, mint, giant cous cous, sunflower seeds, marinated feta **V**

add grilled steak (supp. £1.00pp) add sautéed king prawns (supp. £.50pp) add grilled chicken (no supplement)

## Sides

**ROASTED SUMMER MEDITERRANEAN VEGETABLES**, sweet potato, aubergine, courgette, red onions, thyme, lemon **£4.50 VG**

**SAUTÉED GREEN BEANS**, almonds, crumbled blue cheese **£4.50 V**

**CAULIFLOWER CHEESE** **£5.00 V**

**SWEET POTATO FRIES** **£4.50 V**

**BRAKSPEAR GOLD BEER AND MAPLE PIGS IN BLANKETS** **£6.00**

## Desserts

**BLUEBERRY CHEESECAKE**, blueberry gel, gin macerated blueberries

**BRITISH SUMMER STRAWBERRIES**, crushed meringue, crème fraîche, basil sherbert **V**

**STICKY TOFFEE AND DATE PUDDING**, butterscotch sauce, salted maple ice cream **V**

**WARM CHOCOLATE BROWNIE**, vanilla ice cream **V**

**CHEQUERS CHEESE BOARD**: Harrogate blue, Clara goat's cheese, Mrs Kirkham's Lancashire, crab apple gel, fresh apple, artisan crackers (supp. £2.00pp)

**TWO SCOOPS OF QUALITY PURBECK ICE CREAM**, made in Dorset, entirely natural, additive free and distinctly different **GF**

Please ask your server for today's flavours Additional ice cream scoop (supp. £2.50pp)



**V = VEGETARIAN • VG = VEGAN • GF = GLUTEN FREE**

An optional 10% service charge will be added to all dining bills. 100% goes to the staff.

Some of our dishes contain nuts. Please let us know if you have any allergies.

