

## À LA CARTE



### MORSELS

Homemade Pork	£3.50	Potted Sun-Blushed	£4.95
Crackling (GF)		Tomato & Oregano	
Sage salt, apple chutney		Houmous (VG)	
Daily Bread (V)	£4.95	Lebanese flatbread	
Rosemary, garlic butter		Marinated Olives (V)	£4.00

### SMALL PLATES

Soup of the Day (V)	£5.50
Artisan breads	
Whiskey & Chicken Liver Parfait	£8.00
Brandy cherries, truffle butter, brioche	
Curried Cod Cheeks	£8.50
Butternut puree, mint riata, radish & potato crisp	
Severn & Wye Smoked Salmon	£9.00
Lemon, pickled red onion, cornichons, rye toasts	
Tempura Fried Broccoli (VG)	£6.50
kimchi, miso & sesame dressing, coriander	
Pan-Roasted Scallops (GF)	£11.95
Black pudding crumb, cauliflower puree, pickled raisins, curry oil	

### TO SHARE

Greengrocer's Board (VG)	£16.00
Marinated courgette, aubergine, borettane onions, houmous, artichoke, smoked semi-dried tomatoes, Lebanese flatbread	
<i>Add fennel salami &amp; prosciutto £6.00</i>	

## FROM THE GRILL

At The Chequers we pride ourselves on the quality of our meat, we buy only the best direct from our butcher's Taste Tradition; allowing us to deliver a true farm to fork experience. The beef is from premium native breed cattle, grass-fed & dry aged for a minimum of 30 days & the pork comes from free-range Gloucester Old Spots & is bursting with flavour. They are cooked on our specially designed synergy grill to maintain maximum flavour.

Lemon & Thyme ½ Chicken	£12.50
8oz Ribeye Steak	£20.00
12oz Rump Steak	£21.00
10oz Sirloin Steak	£22.00
Grilled 8oz Tuna Steak	£18.00
16oz Pork Tomahawk	£16.50

### TO SHARE

20oz Côte de Boeuf	£45.00
12-14oz Premium Dexter Chateaubriand	£45.00

Béarnaise, Peppercorn Sauce, House Gravy, Chilli & Stilton Butter or Garlic & Rosemary Butter £1 each

All the grill items are served with watercress & slow-roasted garlic. We recommend choosing three accompanying dishes for two people to share.



### Why not step up to The Butcher's Block?

*We'll cut your meat to order from our steak specials of the day. Please ask your server for more details and what's on the block today.*

**10% optional service will be added to the bill, all of which goes to the team.**

Please speak to us about any food allergens and intolerances.

(V)-Vegetarian (VG)-Vegan (GF)-No Gluten Containing Ingredients MVP-Market Value Price

## MAINS

Dexter Dry Aged Beef Burger £13.50  
House relish, tomato, red onion, lettuce, brioche bun, skin on fries

Wild Mushroom & Tarragon Dumplings (VG) £13.00  
Truffle, soya cream

Sautéed Seabass (GF) £16.50  
Grilled courgette, samphire, sauté spinach, salsa

Grilled Market Fish of the Day MVP  
Served simply with market vegetables.  
*Ask your server for today's special.*

King Prawn & Chorizo Linguine £15.50  
Chilli, garlic, lemon, olive oil

Harvest Salad (V, GF) £11.00  
Poached pears, walnuts, Cropwell Bishop Stilton, pumpkin seeds, radicchio, beetroot, rocket, pomegranate, balsamic & maple dressing  
*Add Chicken Breast £5.00 | Add Dry Aged Flat Iron Steak £5.00*



Don't forget to check out our **STEAK SPECIALS** that are exclusively available from The Butcher's Block

## SIDES

Steamed & Charred Broccoli £3.50  
Chilli & Stilton butter, crispy shallots

House Baked Beef Tomatoes, Basil & Parmesan Crumb £3.50

Truffle & Garlic Roasted Flat Mushrooms £4.50

House Salad £3.00  
Toasted sunflower seeds, bocconcini, basil, leaves, red onion & balsamic dressing

Maple & Beer Glazed Roasted Roots £3.50

Creamed Large Leaf Spinach £5.00  
Gruyere cheese

### POTATOES

Parmesan & Truffle Fries £4.00

Plain Fries £3.00

Triple Cooked Chips £4.00

Beef Dripping Creamed Mash Potato £3.50