

EST  C.17

CHEQUERS

PUB - DINING - ROOMS

MOTHER'S DAY – TWO COURSES £23.95 | THREE COURSES £27.95

STARTERS

SOUP OF THE DAY, artisan breads v

JUNIPER CURED HOUSE SMOKED SALMON, celeriac remoulade, soda bread (Supp £2)

ISLE OF WIGHT TOMATO BRUSCHETTA, garlic, basil, vegan feta, lemon oil vg

SMOKED HAM HOCK & PEA TERRINE, confit cheek fritter, charcoal mayonnaise, pickled spring vegetables

TEMPURA KING PRAWNS, avocado, mango, chilli, cajun mayonnaise (Supp £2)

CHICKEN LOLLIPOPS, peanut dressing, light Asian salad

TO SHARE

GREENGROCER'S BOARD, marinated courgette, aubergine, borettane onions, hummus, artichoke, smoked semi dried tomatoes, Lebanese flat bread VG (Supp £1pp)

Add fennel salami and prosciutto 6.00

MAINS

DEXTER DRY AGED BEEF BURGER, green kraut, tomato, red onion, lettuce, signature bun, skin on fries

"MOVING MOUNTAINS" 100% PLANT-BASED VEGAN BURGER, flat mushroom, chimichurri, gem lettuce, tomato & skin on fries vg

CHICKEN BLT BURGER, smoked streaky bacon, lettuce, tomato, Cajun mayonnaise, skin on fries

VEGAN THAI VEGETABLE CURRY, courgettes, mange tout, green beans, bamboo, coconut milk, lemongrass & lemon wild rice, grilled flatbread VG

HERB CRUSTED HAKE FILLET, summer cassoulet, haricot blanc, pimento peppers (Supp £2)

PIE OF THE DAY, creamed potato, steamed cabbage, leeks & peas

KING PRAWN & CHORIZO NERO LINGUINE, chilli, garlic, lemon, olive oil

PEA, SPINACH & BROAD BEAN RISOTTO, Parmesan, poached egg v

SANTA FE SALAD, black beans, crisp tortilla, sweetcorn, avocado, vegan feta, secret leaves, peanut & lime dressing vg

SUNDAY CARVERY

ROASTED DRY AGED TOPSIDE OF BEEF

ROASTED COCA COLA & HONEY GLAZED GAMMON HAM

ROAST OF THE DAY

FROM THE GRILL

All our grill items come with watercress & slow roasted garlic. Please then choose your accompaniments from our list of sides; we recommend three for two people to share.

8oz RIBEYE STEAK (Supp £2)

12oz RUMP STEAK (Supp £3)

10oz SIRLOIN STEAK (Supp £4)

GRILLED 8oz TUNA STEAK (Supp £2)

JERK SEASONED ½ ROASTED CHICKEN (GF)

100z GLOUCESTER OLD SPOT PORK RIBEYE (GF)

DESSERTS

BAILEYS CREAM CHEESECAKE, chocolate soil, honeycomb ice cream

CHOUX BUNS, crème patisserie filling, Belgium chocolate fudge sauce, toasted hazelnuts

STICKY TOFFEE PUDDING, spiced date puree, candied pecans, cinnamon ice cream

TARTE AU CITRON, gin poached raspberries, raspberry dust

THE CHEQUERS CHEESEBOARD, Oxford blue, Cotswold blue, Winterdale Cheddar & Ragstone goat's cheese, damson & sloe gin conserve, artisan crackers, grapes & apple (Supp £2pp)

ICE CREAM, Experience the taste of and quality of Purbeck ice cream, made in Dorset, entirely natural additive free & distinctly different