

TWO COURSES £23.95
THREE COURSES £27.95

APERITIF

Buzzecco	£7.50	Honeybee G&T	£6.00
Warner Edward's Honeybee gin, honey, prosecco		Warner Edward's Honeybee gin, Double Dutch tonic	

MORSELS

Homemade Pork Crackling (GF)	£3.50	Potted Sun-Blushed Tomato & Oregano Houmous (VG)	£4.95
Sage salt, apple chutney		Lebanese flatbread	
Daily Bread (V)	£4.95	Steamed Edamame	£4.00
Rosemary & garlic butter, balsamic & olive oil		Sea salted, chilli & garlic dressing	
Marinated Olives (V)	£4.00		

SMALL PLATES

- Soup of the Day (V)**
Artisan breads
- Juniper Cured House Smoked Salmon (Supp £2.00)**
Celeriac remoulade, soda bread
- Isle of Wight Tomato Bruschetta (VG)**
Garlic, basil, vegan feta, lemon oil
- Smoked Ham Hock & Pea Terrine**
Confit cheek fritter, charcoal mayonnaise, pickled spring vegetables
- Tempura King Prawns (Supp £2.00)**
Avocado, mango, chilli, cajun mayonnaise
- Chicken Lollipops**
Peanut dressing, light Asian salad
- TO SHARE**
- Greengrocer's Board (VG) (Supp £1.00)**
Marinated courgette, aubergine, borettane onions, houmous, artichoke, smoked semi dried tomatoes, Lebanese flat bread
Add fennel salami & prosciutto (Supp £6.00)

FROM THE GRILL

At the Chequers we pride ourselves on our quality of meat, we buy only the best direct from farm to plate from our friendly farmers at Taste Tradition. All our beef is from premium native breed cattle, grass fed and dry aged for a minimum of 30 days and our pork comes from free range Gloucester Old Spots and is bursting with flavour .

We then cook them on our specially designed synergy grill to maintain maximum flavour.

8oz Ribeye Steak (Supp £2.00)

12oz Rump Steak (Supp £3.00)

10oz Sirloin Steak (Supp £4.00)

Grilled 8oz Tuna Steak (Supp £2.00)

Jerk Seasoned ½ Roasted Chicken (GF)

10oz Gloucester Old Spot Pork Ribeye (GF)

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.

SUNDAY CARVERY

Visit our Sunday carvery where our chef serves up a selection of our delicious roasts all cut to order, please choose from our selection of succulent meats and help yourself to our seasonal vegetables and lashings of gravy

Roasted Dry Aged Topside of Beef

Roasted Coca Cola & Honey Glazed Gammon Ham

Roast of the Day



**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.

MAINS

Dexter Dry Aged Beef Burger
Green kraut, tomato, red onion, lettuce, signature bun, skin on fries

"Moving Mountains" 100% Plant-Based Vegan Burger (VG)
Flat mushroom, chimichurri, gem lettuce, tomato, skin on fries

Chicken BLT Burger
Smoked streaky bacon, lettuce, tomato, Cajun mayonnaise, skin on fries

Add Swiss cheese, flat mushrooms, avocado, blue cheese or pulled pork £1.50

Double up your burger or add a slice of grilled halloumi £4.00

Vegan Thai Vegetable Curry (VG)
Courgettes, mange tout, green beans, bamboo, coconut milk, lemongrass & lemon wild rice, grilled flatbread

Herb Crusted Hake Fillet (Supp £2.00)
Summer cassoulet, haricot blanc, pimento peppers

Pie of the Day
Creamed potato, steamed cabbage, leeks & peas

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

Pea, Spinach & Broad Bean Risotto (V)
Parmesan, poached egg

Santa Fe Salad (VG)
Black beans, crisp tortilla, sweetcorn, avocado, vegan feta, secret leaves, peanut & lime dressing
Add chicken breast £5.00

SIDES

Steamed & Charred Broccoli	£4.50	House Baked Beef Tomatoes & Truffle & Garlic Roasted Flat Mushrooms	£4.00	POTATOES	
Chilli & Stilton butter, crispy shallots		Cabbage, Leeks & Peas	£4.00	Parmesan & Truffle Fries	£5.00
Macaroni Cheese	£4.00	Mint butter		Plain Fries	£3.50
House Salad	£3.50	Creamed Large Leaf Spinach	£5.00	Triple Cooked Chips	£4.50
Toasted sunflower seeds, bocconcini, basil, leaves, red onion & balsamic dressing		Gruyere cheese		Beef Dripping Creamed Potatoes	£5.00
				SAUCES	All £1.50
				Bearnaise, Peppercorn Sauce	
				House Gravy, Chilli & Stilton Butter or Garlic & Rosemary Butter	

DESSERTS

Baileys Cream Cheesecake
Chocolate soil, honeycomb ice cream

Choux Buns
Crème patisserie filling, Belgian chocolate fudge sauce, toasted hazelnuts

Sticky Toffee Pudding
Spiced date purée, candied pecans, cinnamon ice cream

Tarte au Citron
Gin poached raspberries, raspberry dust

Ice Cream - 2 scoops
(Additional scoop £2.50)

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

The Chequers' Cheeseboard (Supp £2.00)
Oxford blue, Cotswold brie, Winterdale Cheddar, Ragstone goat's cheese, damson & sloe gin conserve, artisan crackers, grapes, apple

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