

## CHEQUERS CLASSICS

### STARTERS

Soup of the day £5.50 (v/ve\*)

Ham hock terrine, pub piccalilli, toasted brioche £7.95

Antipasti sharing board for two £8.95 **per person**

*(parma ham, bresaola, chorizo, marinated mozzarella, artichokes, olives)*

Mackerel pate, pickled cucumber & melba toast £7.95

Mussels steamed in white wine, garlic & cream £7.50 small, £14 large with frites

Twice baked Lincolnshire Poacher cheese soufflé (v) £8.50

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

Baba Ganoush, feta, pine nuts, homemade flatbread £7 (v/ve)

### MAINS

Locally shot game of the day, mustard mash, roast root vegetables, bread sauce £MP

Simply grilled fish of the day, caper crushed potatoes, curly kale, herb butter £MP

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

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

Chequers Salad £13

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

Homemade shortcrust pastry pie, hand cut chips or mashed potato £13.95

Homemade burger, Lincolnshire Poacher cheese, toasted brioche bun, tomato chutney,  
hand cut chips £12.95

Pulled BBQ jackfruit, toasted brioche bun, hand cut chips,  
mango mayonnaise £12.95 (v/ve\*)

The Chequers Gourmet Burger £13.50

*Stilton, 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

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

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

8oz fillet steak, hand cut chips, garlic mushroom, 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.

## OCTOBER MENU

### STARTERS

Locally shot pan fried pigeon breast, wrapped in bacon,  
black pudding beignets

£8.50

Braised ox cheek croquette, onion & bone marrow jam

£8.95

Queenie scallops grilled with garlic butter & chicken skin granola

£10.50

Sweet potato Scotch egg, kimchi (v)

£7.95

### MAINS

Braised shoulder of lamb, sweet potato fondant,  
ratatouille herb crust, tender stem broccoli

£18.50

Pan fried calves liver, tarragon mash, wilted spinach

£17.95

Pan fried stone bass, potato, leek & dill chowder

£18.50

Gnudi with mushroom & black lentil ragu (v)

£13.50

### 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

£3.95 each

### SEVENTH HEAVEN EARLY DINING PROMOTION

*The following 7 dishes are available for £7.99 from **6-7pm**, 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

Pulled BBQ jackfruit, toasted brioche bun, hand cut chips, mango mayonnaise (v/ve)

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

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

Root vegetable & lentil shepherds pie, tarragon mash (v/ve)

Orders must be in the kitchen by 6.55pm. You may be asked to vacate your table by 8pm