



# SUNDAY MENU

Served Sundays only | 12 - 7.30pm

## NIBBLES

Bread & Butter (V)	2.5/ head
Sourdough baguette & Netherend Farm butter	
Garlic, Rosemary & Lemon Olives (VG)	4.5
Lashford's Chipolatas	6
Ketchup	
Pork Pie	6
English mustard	

## SHARING BOARDS

Box Baked Camembert (V)	17
Rosemary, garlic, red onion jam & sourdough baguette	
Deli Board	23
Cured meats, olives, cornichons, caper berries, harissa houmous, marinated Mediterranean vegetables, mini baked camembert, sourdough baguette & roasted garlic	

## STARTERS

Chequers Tart of the Week	See specials
Pickled summer vegetables	
Warm Vegetable Salad (V)	8.5/16
Roast new potatoes, courgette ribbons, garden peas, radish, edamame beans, pesto & pecorino crisp	
Add grilled halloumi (V)	+ 2.5
Add smoked chicken	+ 3.5
Ham Hock Terrine	9.75
Toast & home-made piccalilli	
Moules Provençal	9.75/19
Sourdough baguette	
Main option served with skin-on chips	
Confit Duck Croquette	10
Charred chicory & sauce soubise	
Prawn & Crab Cocktail	10.5
Marie rose dressing, brown bread & butter	

## ROAST DINNERS

All our roasts are served with roast potatoes, seasonal greens & glazed carrots

Roast Loin of Pork	19
Crackling, apple sauce & house gravy	
Roast Chicken Breast	20
Pork, sage and onion stuffing & house gravy	
Roast Beef	22
Yorkshire pudding & house gravy	
Roast Shoulder of Lamb	24
Roasted shallot & house gravy	

Nut Roast (VG)	16
Vegan roast potatoes, glazed carrots, seasonal greens & vegan gravy	
All The Trimmings (V)	12
Roast potatoes, seasonal greens, glazed carrots, broccoli & cauliflower cheese, Yorkshire pudding & house gravy	

## EXTRAS TO SHARE

Pork, Sage & Onion Stuffing	4
Pigs in Blankets	5
Broccoli & Cauliflower Cheese	5.5

## MAINS

Pesto, Courgette, Cherry Tomatoes & Spinach Risotto (V)	16
Pecorino crisp	
Smoked Haddock Fishcake	19
Free-range poached egg, buttered leeks & tomato salsa	
Market Fish	See specials
Skin-on chips, crushed minted peas & home-made tartare sauce	

200g Rump Steak	24
250g Ribeye Steak	32
200g Fillet Steak	37
All steaks are served with skin-on chips, roasted plum tomatoes & watercress	
Add peppercorn sauce OR smoked garlic & herb butter for 3	
Add a side of garlic field mushrooms (V) for 5	

## SIDE DISHES

House Salad (V)	4.5	Skin-on Chips	5
Roasted Garlic Field Mushrooms (V)	5	Truffle & Parmesan Skin-on Chips (V)	6
Buttered Spring Greens & Crispy Bacon	5	Onion Rings, Sage Salt (V)	6

(V)- SUITABLE FOR VEGETARIANS | (VG)- SUITABLE FOR VEGANS

Please let us know if you suffer from any food allergies or dietary restrictions.  
Scan the QR code or ask your server if you would like to see our allergen information.  
Our kitchen team prepares your food carefully, but we cannot guarantee allergen-free meals.  
An optional service charge of 10% is added to parties of 8 or more.

