

Sample Dinner Menu

Starters

Spiced pumpkin soup, cauliflower pakora, baby coriander & cumin oil (v)	£5.50
Salt & pepper squid, garlic aioli & dressed leaves	£6.95
Pressed ham hock set in parsley jelly, pickles & toasted sourdough	£6.90
Breast of wood pigeon, warm celeriac remoulade, beetroot & black pudding croquettes.....	£6.25
Salt cod fish cake, bath pig chorizo, red pepper sauce.....	£7.25
Seared Scottish scallops, crisp pork belly, Eades cauliflowers	£9.50

Mains

Curried butternut squash casserole, spiced lentils, and toasted focaccia (v)	£10.50
Gem ale battered haddock, hand cut chips, homemade mushy peas & tartar sauce	£13.50
Venison sausages, creamy mashed potato, sweet red onion jus.....	£11.95
Roasted woodland pork chop, sautéed potatoes, bath pig chorizo & greens	£14.50
Stuffed chicken breast, confit wings, fondant potato, light bread sauce, braised red cabbage .	£15.50
Red wine braised beef cheek, butternut squash, radishes, wild mushrooms.....	£16.50
& horseradish emulsion	
Soft salt marsh lamb shoulder, roasted carrots, mint caper brown butter & hotpot.....	£17.95
Seared Cornish monkfish, sticky lentils, Bombay potatoes, onion bahji & braised fennel	£18.95
Our 35 day, dry aged steaks (<i>served with hand cut chips, roasted tomato, field mushroom & watercress</i>)	
- 7oz fillet	£24.00
- 10oz rib eye	£22.95
- 8oz sirloin	£19.95
Homemade prime beef burger, coleslaw, hand cut chips.....	£10.50
<i>(Add cheese and/or bacon – 80p)</i>	

A selection of sides is also available.

THE
CHEQUERS
— 1776 —

Dessert

Chocolate and mandarin mousse, honeycomb & biscotti.....	£6.50
Cinnamon pavlova, warm apple and blackberry compote	£6.50
Lemon & raspberry meringue posset crumble.....	£5.95
Selection of British cheeses with homemade chutney.....	£7.50

Coffee

Espresso	£1.50
Double espresso	£2.20
Americano.....	£2.00
Macchiato	£2.30
Latte	£2.50
Cappuccino	£2.50

Selection of teas..... All £1.50

Breakfast
Green
Chamomile

Earl Grey
Lemon and ginger
Orange and coconut

Peppermint
Blackcurrant