

Starters

RUSTIC BREAD & OLIVES ^{GFA} ^V

£5.00

olive oil and balsamic

SOUP OF THE DAY ^{GFA} ^V

£6.50

with rustic bread

CHICKEN LIVER PARFAIT ^{GFA}

£9.50

with red onion jam, toasted granary bread

PAN-FRIED HALLOUMI ^V ^{GFA}

£8.50

quinoa, roasted peppers, sunblush tomato

PRAWN COCKTAIL ^{GFA}

£10.50

prawns and crayfish, marie rose sauce

SALT & PEPPER SQUID

£8.50

with home-made sweet chilli sauce

INSALATA TRE COLORI ^{GFA} ^V

£8.00

avocado, mozzarella, tomato and basil oil

MOULES MARINIÈRE ^{GFA}

£9.50/£14.50

with cream, wine, shallots, sour dough bread

RISOTTO ^V ^{GFA} ^{VG}

£7.50/£12.50

Porcini mushrooms, truffle oil, truffle shavings

Desserts

VANILLA CHEESECAKE

£7.50

with coulis and fresh fruits

FRUIT SPONGE TOWER

£7.50

Mascarpone, cream, fresh fruit, mint

GOLDEN SYRUP SPONGE PUDDING ^{GFA}

£7.50

with custard

DOUBLE CHOCOLATE BROWNIE & HONEYCOMB

£7.50

served with vanilla ice-cream

AFFOGATTO ^{GFA}

£7.50

vanilla ice cream, crushed Amaretti biscuits drizzled with espresso coffee

Steaks

Not available on Sunday.

All steaks are grilled to your taste and garnished with grilled tomato, portobello mushroom and served with skin on hand-cut chips.

12oz RIB-EYE ^{GFA}

£25.00

steak cut from the rib of beef, the marbling fat produces intense flavour

12oz SIRLOIN ^{GFA}

£23.50

steak cut from the short loin and consistently produces great flavour

8oz FILLET OF BEEF ^{GFA}

£29.50

steak cut from the centre of the fillet and trimmed of all fat, the most tender steak

UPGRADE TO LOBSTER TAILS SURF & TURF ^{GFA}

£15.00

SAUCES

Marrowbone gravy	£3.50
Peppercorn	£2.50
Garlic Butter Sauce ^{GFA}	£2.50
Chimichuri ^{GFA}	£3.50
Béarnaise ^{GFA}	£2.50

ORIENTAL DIPPERS

£11.50

Duck spring rolls, breaded prawns, chicken skewer, salt & pepper squid, sweet chilli sauce & hoi sin sauce



THE CHEQUERS

MATCHING GREEN

Mains

HOT SEAFOOD PLATTER ^{GFA}

£39.50

lobster tails, mussels, clams, king prawns, garlic butter, ciabatta bread

LINGUINI FRUTTI DI MARE ^{GFA}

£18.50

prawns, calamari, mussels, garlic, shallots and white wine

CHAR-GRILLED LOBSTER TAILS ^{GFA}

£29.50

garlic butter served with fries

PAN-FRIED SALMON FILLET ^{GFA}

£18.00

asparagus, crushed new potatoes, bearnaise sauce

FISH & CHIPS

£15.50

Peroni battered haddock fillet, hand cut chips, crushed peas, lemon tartare

POLLO IMPANATO AL FORNO

£16.50

oven baked herb & parmesan crusted chicken, fresh spaghetti, chilli, garlic, onions, tomato

Sides

Mixed leaf salad ^V ^{GFA} ^{VG} £3.25

Wilted spinach ^V ^{GFA} ^{VG} £3.25

Garlic & herb button mushrooms ^V ^{GFA} £3.50

Sprouting broccoli & roasted almonds ^V ^{GFA} ^{VG} £3.75

Hand cut chips ^V £3.75

Fries ^V £3.50

Sweet potato fries ^V £3.75

Mac & cheese ^V £4.00

GOURMET BEEF BURGER ^{GFA}

£16.00

with smoked Monterey Jack cheese, crispy bacon in pretzel bun, beer battered onion rings, fries, tomato and coriander salsa

GOURMET VEGGIE BURGER ^V ^{VG}

£14.50

chick peas, harissa and shiitake mushrooms, vegan cheese, sweet potato fries, tomato and coriander salsa

Childrens' Menu

SAUSAGE & MASH

£7.50

with gravy

FISH & CHIPS

£7.50

fries and garden peas

CHICKEN GOUJONS

£7.50

fries and garden peas

16-HOUR SLOW ROASTED SHOULDER OF PORK ^{GFA}

£19.50

sage mash, apple puree, sprouting broccoli, crackling

GRILLED CHICKEN KEBABS ^{GFA}

£17.50

quinoa salad, tzatziki, green lentils, toasted pita bread

PARMEGIANA MELAZANA ^V ^{GFA}

£12.50

aubergine, Mozzarella cheese, Napoli sauce

Wine

SPARKLING

CHAMPAGNE LOMBARD N.V.

£9.50 £55.00

LE MONDE PROSECCO SPUMANTE N.V.

£6.00 £32.50

ROSÉ WINE

PINOT GRIGIO ROSÉ SAN ANTINI

£5.75 £7.70 £23.00

COTEAUX D'AIX EN PROVENCE ROSÉ

£7.40 £9.85 £29.50

WHITE WINE

SAUVIGNON BLANC, LOS CAMINOS

£5.50 £7.35 £22.00

CHARDONNAY IL PARADOSSO INZOLIA

£4.90 £6.50 £19.50

CATARRATO PINOT GRIGIO IL BARCO

£5.50 £7.40 £22.00

BACKSBERG CHENIN BLANC

£6.00 £8.00 £24.00

GAVI CORTESE TENUTA NEIRANO

£28.00

TURNING HEADS, SAUVIGNON BLANC

£7.50 £9.90 £29.50

RED WINE

MERLOT, LOS CAMINOS

£5.50 £7.35 £22.00

SHIRAZ IL PARADOSSO

£4.90 £6.50 £19.50

TURNING HEADS, PINOT NOIR

£7.50 £9.90 £29.50

RIOJA TEMPRANILLO AZBACHE BODEGAS

£6.25 £8.35 £25.00

ALTOSUR MALBEC FINCA SOPHENIA

£7.20 £9.60 £28.50

PRIMITIVO DOPPIO PASSO DI SALENTO

£6.50 £8.70 £26.00

Cocktails

STRAWBERRY PINA COLADA	£9.60
COSMOPOLITAN	£9.60
GREY GOOSE LA FIZZ	£9.60
MOJITO	£9.60
PASSIONTINI	£14.00
NEGRONI	£9.60
ESPRESSO MARTINI	£9.60
APEROL SPRITZ	£8.60
PIMM'S	£4.60/£20

Beer & Cider

IPA	£3.70 PINT
NOBLE	£4.90 PINT
PERONI	£5.70 PINT
BECKS VIER	£4.60 PINT
ESTRELLA GALICIA	£5.50 PINT
ASPELL	£5.00 PINT
GUINNESS	£5.00 PINT
CORONA	£4.80 BOTTLE
KOPPARBERG	£5.00 BOTTLE
ESTRELLA GALICIA 0,0 0%	£4.40 BOTTLE

Soft Drinks

SAN PELLEGRINO SPARKLING WATER	£3.20 BOTTLE
ACQUA PANNA STILL WATER	£3.20 BOTTLE
FEVERTREE TONICS	£2.25 BOTTLE
COKE/ DIET COKE	£1.90 BOTTLE
LEMONADE	£2.25 BOTTLE
ROSE LEMONADE	£2.25 BOTTLE
FRUIT JUICE	£2.20 1/2 PINT
J20	£3.00 BOTTLE
APPLETISER	£2.30 BOTTLE
FRUIT SHOOTS	£1.40 BOTTLE
NATURALLY SOURCED CORDIALS	£2.85
Elderflower, Lime & Lemongrass, Blueberry & Blackcurrant served with soda and crushed ice	

^{GFA} GLUTEN FREE ^V VEGETARIAN ^{VG} VEGAN

^{GFA} GLUTEN FREE ALTERNATIVE AVAILABLE

^{VG} VEGAN ALTERNATIVE AVAILABLE

We can not guarantee that deep fried options are totally gluten free.

A 10% discretionary service charge will be added to your final bill. If you have a food allergy, intolerance or sensitivity please speak to your server about the ingredients in our dishes before you order.