

SERVED FROM 12PM UNTIL 6PM

Locally sourced | Hand crafted | Made with care

The Chequers team wish you a warm welcome, your food is homemade using fresh local produce when possible. Please let us know upon ordering of any dietary requirements and allergies you may have.

1 course £13.95 | 2 courses £20.45 | 3 courses £26.45 Children's (under 10's only) | 1 course £8.95 | 2 courses £12.45 | 3 course £15.45

THE Starter

King prawn cocktail (GF)
Crispy chicken bites with sweet chilli sauce
Creamy garlic mushrooms served with sourdough (V, GF on request)
Beetroot and goats cheese salad with pumpkin seeds (V)
All served with bread & butter

THE Main course

Roast topside of beef served with Yorkshire pudding (GF without Yorkshire pudding)

Roast turkey with sage & onion stuffing served with Yorkshire pudding (GF without Yorkshire pudding)

Roast leg of lamb served with Yorkshire pudding (GF without Yorkshire pudding)

+£2.00 subject to availability

Chequers Lincolnshire sausage & mash served with Yorkshire pudding

Chicken breast with an apricot & tarragon sauce with a blue cheese crunch (GF)

Salmon fillet in a creamy lemon & dill sauce (GF)

Roasted vegetable pie (V, VG)

All served with variety of potatoes & vegetables

THE Desserts

Cheesecake of the day
Crumble of the day (GF & VG on request)
Trio of mini desserts
Triple chocolate brownie with ice cream (GF on request)
Cheese & biscuits (+£2.50)

(Vegan options available on request)



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