

SUNDAY LUNCH Menu

SERVED FROM 12NOON UNTIL 3PM

Locally sourced | Hand crafted | Made with care

Katie, Stuart and the team welcome you to The Chequers. Your food is homemade and freshly prepared using local produce wherever possible. Please let us know if you have any allergies or specific dietary requirements.

3 COURSES £19.95 | 2 COURSES £16.95 | 1 COURSE £12.95

THE Starter

Homemade soup of the day (v)

King prawn cocktail

Blue cheese, pear and walnut salad (v,GF)

Homemade chicken liver pate served with toasted Myers Lincolnshire plum loaf

All served with locally sourced bread

THE Main course

Roast topside of beef and Yorkshire pudding

Roast pork loin served with sage and onion stuffing

Poached salmon served with a leek, white wine and cream sauce

Lincolnshire sausages and mash

Chicken breast served with an apricot, tarragon and cream sauce with a blue cheese crunch (GF)

Pea and Lincolnshire poacher cheese risotto (v,GF, Vegan on request)

THE Dessert

Today's selection of freshly made desserts



V = Vegetarian | VG = Vegan | GF = Gluten free

