

# SUNDAY LUNCH Menu

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 £18.95 | 3 COURSES £23.95**

## THE Starter

**Prawn cocktail (GF)**

**Garlic mushroom bruschetta (V, VG&GF on request)**

**Brie wedge served with cranberry sauce (V)**

**Beetroot, goats cheese and pumpkin seed salad (GF, V, VG on request)**

*All served with locally sourced bread*

## THE Main course

**Roast topside of beef\* (GF on request)**

**Roast pork loin served with sage & onion stuffing\* (GF on request)**

**Chequers Lincolnshire sausage & mash (with Yorkshire pudding)\***

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

**Salmon in a lemon and herb sauce (GF)**

**Vegetarian pie (V, VG)**

*\*Served with Yorkshire pudding, potatoes - and a variety of vegetables*

## THE Desserts

**Crumble of the day**

**Chequers trio of mini desserts**

**Cheesecake of the day**

**Triple chocolate brownie served with vanilla ice cream**

**3 scoops of ice cream or sorbet**

**Cheese & biscuits (+£2.50)**

(Vegan options available on request)



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

**Disclaimer:** - in order to comply with the EU Consumers regulation no. 1169/2011 effective of 13th December 2014, we are able to provide you any allergen information if requested. Should you have any queries about our dishes, please do not hesitate to ask. PRODUCTS MAY CONTAIN NUTS.

**www.thechequers.pub**  
OK CATERING AT THE CHEQUERS OF WESTON  
All prices inclusive of VAT. Service charge not included.



V1.A22