

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 £15.25 | 2 courses £22.25 | 3 courses £28.25

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

THE *Starter*

King prawn cocktail (GF)

Creamy garlic mushrooms served with sourdough (V, GF on request)

Beetroot and goats cheese salad with pumpkin seeds (V)

Chicken liver pate served with toast & onion marmalade

Crispy brie wedge served with cranberry sauce

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)

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 on request)

Mushroom bourguignon (V, VG on request)

All served with variety of potatoes & vegetables

THE *Desserts*

Trio of mini desserts

Cheesecake of the day

Crumble of the day (GF & VG on request)

Triple chocolate brownie with ice cream

Cheese & biscuits (+£2.50)

(Vegan options available on request)



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