

SUNDAY LUNCH Menu

SERVED FROM 12.00PM UNTIL 6.30PM

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 £22.95 | 2 COURSES £17.95 | 1 COURSE £12.95

THE Starter

Creamy garlic mushrooms

Beetroot & Goats cheese salad (V)

King prawn cocktail (GF)

Brie wedge served with homemade onion chutney (V)

All served with locally sourced bread

THE Main course

Roast topside of beef*

Roast pork loin served with sage & onion stuffing*

Chequers Lincolnshire sausage & mash*

Oven roasted salmon with a creamy lemon & basil sauce (GF)

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

Roasted vegetable strudel. (V, VG)

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

VEGAN OPTIONS ON REQUEST

THE Desserts

Today's selection of freshly made desserts



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

