

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 £16.95 | 2 courses £23.95 | 3 courses £29.95

Children's (under 10's only) | 1 course £8.95 | 2 courses £12.45 | 3 course £15.95

THE Starter

Prawn cocktail (GF on request)

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

Crispy Brie wedge served with cranberry sauce

Hoisin duck spring rolls with spicy noodle salad

Baked Feta cheese, grapes with rosemary served with olive bread

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 - £3.00 Supplement

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 & basil 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)

Rocky road chocolate brownie ice cream sundae

Traditional sherry trifle

Cheese & biscuits - £2.50 Supplement

(Vegan options available on request)



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