# DINNER MENU

Please ask for today's specials

THE CHEQUERS
CUTNALL GREEN

## CHICKEN WINGS 3 for £9 6 for £15 9 for £21

*(available in 1, 2 or 3 flavours)*

Buffalo sauce with blue cheese dressing & celery
Apple bourbon BBQ sauce
Kimchi sriracha

## SHARERS

Cheesy garlic flatbread £8
Warm bread, olive oil, balsamic & olives **(V)** £8
Honey & thyme camembert, red onion chutney, warm bread **(V)** £15

## STARTERS

Creamed mushroom soup, pickled shimeji mushrooms, black garlic butter & warm bread **(V)** £8
Salt baked beetroot, sesame & pistachio dressing, candied hazelnuts, whipped vegan feta **(VE)** £8
Chipotle BBQ pulled pork tacos, roasted red onion, pepper & lime sour cream £9
Chorizo scotch egg, romesco & smoked almonds £8.50
Smoked haddock & cheddar fishcake, aioli, rocket £9
King prawns, spicy cowboy butter, charred focaccia £11

## MAINS

Rigatoni, vodka sauce, whipped vegan feta, basil pesto & pecorino **(V & VEAV)** £15
Beer battered haddock, triple cooked chips & peas £19
Cod fillet, Lyonnaise potatoes, braised fennel, crab & lemon cream, tarragon oil £22
Beef burger, Monterey jack, bacon jam, gherkins, lettuce, crispy onion, ketchup & mustard, fries £19
Lamb, chickpea & spinach curry, basmati rice & garlic flatbread £24
Blade of beef & blue cheese pie, mash, savoy cabbage & gravy £21
Duck breast, dauphinoise potatoes, tender stem, parsnip puree, red wine jus, parsnip crisps £26
Pork belly, bacon fried potatoes, hispi cabbage, celeriac puree & cider sauce, sage £23

## RUBY & WHITE CHARGRILLED STEAKS

10oz salt aged sirloin, truffle & parmesan fries, roasted tomato & mushroom, peppercorn sauce £33
8oz flat iron, garlic & herb butter, fries, tomato & parmesan salad £24

## TURN OVER FOR PIZZAS, SIDES & PUDDINGS

A discretionary 10% service charge will be added to your bill. 100% of all tips are shared staff working on your visit front of house & in the kitchen. All dishes marked with **(V)** are vegetarian friendly & **(VE)** are vegan friendly. Our freshly made food is prepared in a busy kitchen where cross contaminations can occur so we cannot guarantee it is suitable for those with allergies. Menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, please inform us before ordering.

THE CHEQUERS
CUTNALL GREEN

## PIZZAS

*Served with San Marzano tomato sauce, Pecorino & fior di latte mozzarella*

**Margherita** – Tomato, fior di latte & basil **(V)** £15.50

**Tie – Dye** – Vodka sauce base, basil pesto & lashings of pecorino **(V)** £16

**Mushroom** – Mushroom, truffle oil, basil, rocket & pecorino **(V)** £16

**Tomato** – Sun-dried tomato, red onion, buffalo mozzarella, rocket & balsamic **(V)** £16

**"Meat feast"** –Crispy chicken, pulled pork, pepperoni & nduja £18

**Spicy Italian –** Pepperoni, nduja, roquitos, hot honey & buffalo mozzarella £17

**BBQ pork –** Pulled pork, charred sweetcorn, red onion & BBQ sauce £17

## SIDES

Skinny fries **(VE)** £4.75

Triple cooked chips **(VE)** £4.75

Truffle & parmesan fries £5

Loaded fries - Pulled pork, sriracha, garlic mayonnaise, cheese, jalapenos & crispy onion £7.50

Seasonal greens **(V)** £4.50

Tomato, rocket, buffalo mozzarella salad & balsamic glaze **(V)** £5.50

## DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream **(V)** £8

Coffee & cardamom crème brulee, orange & cinnamon sable biscuit **(V)** £8.50

Chocolate & Oreo cheesecake, toasted pistachios, raspberry gel & raspberry sorbet **(V)** £8.50

Apple, plum & cherry crumble, vanilla ice cream **(VEAV)** £8

Affogato – Vanilla ice cream, amaretti biscuits & double espresso **(V)** £5 *Add Amaretto or Baileys £3.50*

Cheeseboard – Barbers cheddar, perl wen, Worcester blue, crackers & chutney £9

**Bennetts Ice Creams & Sorbets £6 for 3 scoops**

**Ice Creams (V) –** Vanilla, Strawberry, Chocolate, Salted Caramel

**Dairy-Free Ice Cream (VE) –** Vanilla

**Sorbets (VE)** - Lemon, Mango

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