

THE
CHEQUERS
— CUTNALL GREEN —

Sample Father's Day Menu

Sunday 16th June 2019

Starters

- (v) Portobello Mushroom** + Celeriac Soup, Sage Doughnuts + Truffle Drizzle (GF0)
- Potted Smooth Chicken Liver** + Port Parfait, Red Onion Marmalade + Sourdough Toast (GF0)
- Classic Duo of Severn + Wye Smoked Salmon** + Prawn 'Cocktail',
Marie Rose Sauce, Brown Bread Soldiers (GF0)
- Bruschetta of Heritage Tomatoes** 'Caprese' Ripped Mozzarella + Micro Basil, Toasted Pine Nut + Rocket (GF0)
- Warm Pulled Pork Chipotle Tacos**, Soft Tortillas, Sour Cream, Guacamole + Red Pepper Salad (GF)
- Griddled Harvington Asparagus** + Crispy Peking Duck, Hoisin + Cucumber Salad (VO)
- Panko Crumbed Cornish Plaice Goujons**, Lemon, Summer Pea + Pickled Shallot Salad, Tartar Sauce

Mains

- Roast Rump** of Aubrey Allen Beef, Yorkshire Pudding + Thyme Jus (till we run out) (GF0)
- Dad's Venison Burger**, Smoked Bacon, Mushroom + Blue Cheese, Sweet Potato Fries + Brioche Bun (GF0)
- Garlic + Rosemary Roasted Leg** of Cornish Lamb, Honey Parsnips + Spiced Sausage (GF)
- Slow Roasted Free Range Pork Belly** + Apple Fritters, Crackling + Wilted Spinach, Sage Cider Sauce (GF0)
- Flat Iron Chicken Cajun Rub**, Crumbled Feta, Pomegranate, Nigella Seeds,
Watermelon + Cucumber Salad, Skinny Fries
- Baked Natural Smoked Haddock** 'Monte Carlo' Poached Egg + Tomato, Champagne Sauce (GF)
- Braised Steak + Ale Short Crust Pie**, Minted Peas + Cheesy Chips
- (v) Baked Zucchini + Goats Cheese Frittata**, Harvington Asparagus, Tarragon + Woodland Mushroom Fricassee

All served with Creamed Mash, Roast Potatoes + Seasonal Vegetables

Desserts

- French Dark Chocolate Pot** + Honeycomb Crunch, Stem Ginger Shortbread (GF0)
- Blood Orange Cheesecake**, Zesty Biscuit Crumb + Orange Gel (GF0)
- English Strawberry 'Eton Mess'** Clotted Cream Ice Cream, Strawberry Syrup (GF)
- Warm Bramley Apple** + Wye Valley Rhubarb Crumble Pie, Devonshire Custard
- Summer Raspberry + White Chocolate** Crème Brulee, Chocolate + Raspberry Cookie (GF0)
- NYC Knickerbocker Glory**, Doughnuts, Rocky Road + Candy Cane
- Farmhouse Cheese Selection**, Fruit Chutney + Crackers (GF0)
- Espresso Affogato** with a Scoop of Vanilla Ice Cream
+ add a shot of your favourite Liquor to pour over 3.00-4.25

Selection of Coffee + Tea 2.45 – 3.75

3 Course 38.50 per person
3 Course 17.50 per child under 11

Allergy Advice: All our food is prepared in a kitchen where nuts, gluten + other allergens are present.
Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering.

Optional 10% service charge for tables of 6 or more.