# CHEQUERS 

## CUTNALL GREEN

## NIBBLES

Olives (VE) $£ 4$
Hummus $\mathcal{B}$ garlic ciabatta (V) $£ 6$
Halloumi fries $\mathcal{Z}$ mint yoghurt (V) $£ 7.50$

## SHARERS

Warm bread, olive oil, balsamic $£$ olives (VE) $£ 8$
Honey $\&$ thyme baked camembert, red onion jam, warm bread (V) £14

## STARTERS

Moroccan red lentil $\mathcal{\xi}$ tomato soup, date $\mathcal{Z}$ walnut sourdough (VE) $£ 7$
Wild mushrooms, port $\mathcal{Z}$ blue cheese sauce, sourdough toast, walnuts (V) $£ 8$
Chicken Caesar salad, romaine lettuce, sourdough croutons, anchovies $\mathcal{B}$ grated parmesan $£ 8.50$
Tikka lamb scotch egg, masala sauce $\mathcal{E}$ crispy onions $£ 8.50$
Smoked haddock, bacon $\mathcal{E}$ sweetcorn croquettes, wilted spinach, lemon mayonnaise $£ 8.50$
Chargrilled king prawns, chorizo $\bigotimes^{3}$ spiced bravas potatoes $£ 10.50$

## MAINS

Sweet potato, squash $\mathcal{Z}$ chickpea tagine, black garlic, almonds, roasted vegetable cous cous (VE) £14
Red pepper, onion $\mathcal{E}$ basil lasagne, goats' cheese bechamel, sun blush tomato pesto, garlic ciabatta (V) £14
Beer battered haddock, triple cooked chips, peas $\mathcal{B}$ tartare sauce $£ 17$
Hake fillet, lemon $\mathcal{\}}$ dill crushed new potatoes, samphire, crayfish, chervil $\mathcal{Z}$ white wine cream $£ 20$
Duo of Pork - Belly \& fillet, boulangère potato, celeriac, pickled raspberries, purple sprouting, jus £21
Slow-cooked shoulder of lamb, buttermilk mash, salsa verde, parsley puree, cavolo nero $£ 22$
Chicken $\mathcal{Z}$ prosciutto ballotine, truffle $\mathcal{Z}$ tarragon, dauphinoise, cabbage, artichoke purée, Marsala jus $£ 19$
Slow cooked shin of beef bourguignon pie, buttered mash, savoy, carrot purée, gravy £18
Double cheeseburger, Monterey jack, bacon, burger sauce, lettuce, tomato, gherkin $\mathcal{B}$ fries $£ 17$
Chargrilled 10 oz sirloin steak, truffle $\mathcal{E}$ parmesan fries, tomato $\mathcal{Z}$ mushroom, peppercorn sauce $£ 28$

# PLEASE TURN THE PAGE FOR SIDES $\mathcal{B}$ DESSERTS \& ASK FOR TODAY SPECIALS BOARDS 

A discretionary $10 \%$ service charge will be added to the bill for tables of 8 or more

# THE <br> CHEQUERS <br> CUTNALL GREEN 

## SIDES

Skinny fries (VE) $£ 4.50$
Triple cooked chips (VE) $£ 4.50$
Truffle $\mathcal{B}$ parmesan fries $£ 5$
Onion rings (V) $£ 4$
Seasonal vegetables (V) £4
Cucumber, rocket $\S$ red onion salad (VE) $£ 4$

## DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream (V) £7.50
White chocolate $\mathcal{Z}$ raspberry bread $\mathcal{Z}$ butter pudding, custard (V) $£ 7.50$
Vanilla crème brulee, blueberry $\mathcal{Z}$ mint compote, lemon curd, poppy seed shortbread (V) $£ 7.50$
Apricot $\mathcal{Z}$ lavender puff pastry parcel, crème pâtissière, pistachios $\S$ vanilla ice cream (V) $£ 7.50$ (VE AV)
Black forest gateau cheesecake, griottine cherries $\mathcal{\}}$ Amaretto ice cream $£ 8$
Affogato - Vanilla ice cream, Amaretti biscuits $\mathcal{E}$ double espresso (V) $£ 5$ Add Amaretto or Baileys $£ 3.50$
Cheese Board - Barbers vintage cheddar, Worcester Blue, Worcester sauce $\mathcal{Z}$ shallot, Red Leicester, Perl
Wen, crackers, red onion chutney $£ 8.50$

## Bennetts Ice Creams $\mathfrak{\}}$ Sorbets $£ 6$ for 3 scoops

Ice Creams (V) - Vanilla, Strawberry, Chocolate, Choc chip salted caramel, Amaretto, Cookies $\&$ cream, Morello cherry
Dairy-Free Ice Cream (VE) - Vanilla
Sorbets (VE) - Lemon, Mango
Espresso Martini - Vodka, coffee liquor, espresso £9
Old Fashioned - Woodford reserve, bitters, sugar £9

## COFFEE

Americano $£ 3$
Espresso $£ 2.50$ /Double espresso $£ 3$
Latte / Cappuccino / Flat white $£ 3.50$
Hot chocolate $£ 3.50$
Liquor coffee £7-Irish/French/Calypso
Tea Pig Tea Pot $£ 3$ - Breakfast, Peppermint, Earl Grey, Mao Feng Green
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All dishes marked with $(\mathrm{V})$ are vegetarian friendly $\mathcal{E}(\mathrm{VE})$ 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.

