

THE
CHEQUERS
———— CUTNALL GREEN ————

NIBBLES

Olives **(VE)** £4

Hummus & garlic ciabatta **(V)** £6

Halloumi fries & 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 & tomato soup, date & walnut sourdough **(VE)** £7

Wild mushrooms, port & blue cheese sauce, sourdough toast, walnuts **(V)** £8

Tikka lamb scotch egg, masala sauce & crispy onions £8.50

Chicken Caesar salad, romaine lettuce, sourdough croutons, anchovies & grated parmesan £8.50

Smoked haddock, bacon & sweetcorn croquettes, wilted spinach, lemon mayonnaise £8.50

Chargrilled king prawns, chorizo & spiced bravas potatoes £10.50

SUNDAY ROASTS

Served with Yorkshire pudding, roast potatoes, roast carrot & parsnip, squash mash, greens & gravy

28-day dry aged sirloin of beef (*Served medium rare or well done*) £19.50

Pork loin, crackling, sage, cranberry & sausage stuffing, apple sauce £18

Chicken supreme, sage, cranberry & sausage stuffing, pig in blanket, bread sauce £17

Trio of Meats – Sirloin of beef, pork loin & chicken supreme, pig in blanket, stuffing £22

Sweet potato, squash, sage & onion bake **(V)** *(VE available)* £13

Extras – Broccoli & cauliflower cheese £4.50 **(V)**

MAINS

Sweet potato, squash & chickpea tagine, black garlic raita, almonds, vegetable & cous cous **(VE)** £14

Red pepper, onion & basil lasagne, goats' cheese bechamel, sun blush tomato pesto, garlic bread **(V)** £14

Beer battered haddock, triple cooked chips, peas & tartare sauce £17

Hake fillet, lemon & dill crushed new potatoes, samphire, crayfish, chervil & white wine cream £20

Double cheeseburger, Monterey jack, bacon, burger sauce, lettuce, tomato, gherkin & fries £17

PLEASE TURN THE PAGE FOR SIDES & DESSERTS

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

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.

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SIDES

- Skinny fries **(VE)** £4.50
- Triple cooked chips **(VE)** £4.50
- Truffle & parmesan fries £5
- Onion rings **(V)** £4
- Halloumi fries & mint yoghurt **(V)** £7.50
- Seasonal vegetables **(V)** £4
- Cucumber, rocket & red onion salad **(VE)** £4

DESSERTS

- Sticky toffee pudding, toffee sauce, salted caramel ice cream **(V)** £7.50
- Vanilla crème brûlée, blueberry & mint compote, lemon curd & poppy seed shortbread **(V)** £7.50
- White chocolate & raspberry bread & butter pudding, custard **(V)** £7.50
- Apricot & lavender puff pastry parcel, crème pâtissière, pistachios & vanilla ice cream **(V)** £7.50 **(VE AV)**
- Black forest gâteau cheesecake, griottine cherries & Amaretto ice cream
- Affogato - Vanilla ice cream, Amaretti biscuits & double espresso **(V)** £5 Add Amaretto or Baileys £3.50
- Cheese Board - Barbers vintage cheddar, Worcester Blue, Worcester sauce & shallot, Red Leicester, Perl Wen, crackers, red onion chutney £8.50
- Bennetts Ice Creams & 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
- Sorbet (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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