CHEQUERS

LUNCH AT THE CHEQUERS

Hooray for Summer - the season of wonderful British soft fruit and the freshest green vegetables, tomatoes and sweetcorn. Cornish lamb and day-boat fish are abundant and beautiful. And we can't wait for the native lobsters to arrive – watch out for them on special.

DELI BOARDS

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

VEGGIE BOARD 15.25

Warm Crispy Camembert Wedges & Tomato Chutney

Spiced Tomato Houmous & Toasted Pitta

Char-grilled Mediterranean Vegetables & Pesto

Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing

BUTCHER'S BOARD 15.25

Free-range Ham Hock Terrine, Pickles & Toasted Bloomer

Harissa Pulled Lamb Salad, Mint Yoghurt

A Selection of Dorset Charcuterie

Chicken Wings & Spicy Ketchup

FAVOURITES BOARD 15.25

A Selection of Dorset Charcuterie

Warm Crispy Camembert Wedges & Tomato Chutney

Shell on Prawns & Garlic Mayonnaise

Spiced Tomato Houmous & Toasted Pitta

FISH BOARD 15.25

Shell on Prawns & Garlic Mayonnaise

Severn & Wye Smoked Salmon, Brown Bread & Butter

Taramasalata & Croûtes

Fish Goujons & Lemon Mayonnaise

MONDAY-FRIDAY FIXED PRICE LUNCH

Choose two courses from the Starters, Salads/Grains & Classics for 15.25

STARTERS

Laverstoke Mozzarella, English Tomato & Basil Salad 7.50

Soup of the Day - See Blackboard 5.50

Free-range Ham Hock Terrine, Pickles & Toasted Bloomer 7.25

Courgette, Green Bean & Roasted Cherry Tomato Salad, Tahini Dressing 6.75

Severn & Wye Smoked Salmon, Fennel, Cucumber & Caper Salad, Dill Dressing 7.75

King Prawn & Brixham Crab Salad, Avocado, Tomato Salsa & Crispy Tacos 8.50

SALADS & GRAINS

Bang Bang Chicken Salad, Cucumber & Peanuts, Sesame Dressing 7.75 / 15.00 Pan-fried Mackerel, Beetroot & Horseradish Relish, Watercress 7.50 / 14.00 Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing 7.00 / 13.50 Add Crispy Duck 2.50 or Halloumi 2.00

This includes a discretionary 25p contribution to The Peach Foundation, which supports education and promotion of healthy eating, sports and conservation in Africa.

CLASSICS

Ploughman's Lunch - Maple-cured Gammon, Wookey Hole Cheddar, Cherry Tomatoes, Chutney & Mini Bloomer 13.25 Beer-battered Fish & Chips, Peas & Tartare Sauce 13.50

> Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 13.75 Pea, Leek & Wookey Hole Cheddar Tart, Radish & Beetroot Salad, New Potatoes 13.75 Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.50

Add Bacon or Mushroom 1.75

MAINS

Pan-fried Native Scallops, Pea & Mint Risotto, Lemon Dressing 19.50

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75

Aubergine & Feta Escalope, Ezme Salad, Rocket 13.50 Slow & Low BBQ Beef, Summer Slaw & Pickles 14.50

Pan-fried Sea Bass, Bombay Potatoes, Mint Yoghurt & Indian Salad 16.75

28 Day Dry-aged 8oz Rump Cap Steak, Chips & Rocket 19.75

28 Day Dry-aged 9oz Sirloin Steak, Chips & Rocket 26.75

All Steaks served with Slow-roasted Tomato & a choice of either Peppercorn or Béarnaise Sauce

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness

SANDWICHES

Aubrey's Steak Bloomer - Dry-aged Flat Iron Steak & Red Onion Jam, Watercress, Horseradish & Chips 13.00 Warm Fish Goujons, Lettuce & Tartare Sauce Roll, with Chips or Soup 8.50 Cheddar & Chutney Sandwich, with Chips or Soup 8.00

SIDES

Rustic Chips 3.50 Skinny Chips 3.50 New Potatoes & Minted Butter 2.50 Garden Salad, Orange & Shallot Dressing 3.75 Summer Vegetable Salad, Toasted Cashews & Oriental Dressing 3.75 Hispi Cabbage & Peas 2.50 Green Beans & Shallots 2.75 Beer-battered Onion Rings 3.50

facebook.com/ChequersEversleyCross

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

www.makinglifepeachy.com

A 10% service charge is added to parties of six or more. All tips go to the team.