

The
C H E Q U E R S


MAKING LIFE PEACHY

SUMMER 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

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

Starter/Main

Pan-fried Mackerel, Beetroot & Horseradish Relish, Watercress 7.50 / 14.00

Bang Bang Chicken Salad, Cucumber & Peanuts, Sesame Dressing 7.75 / 15.00

Pan-fried Native Scallops, Pea & Mint Risotto, Lemon Dressing 10.50 / 19.50

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.

MAINS

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

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

Aubergine & Feta Escalope, Ezme Salad, Rocket 13.50

Roasted Merrifield Duck Breast, Potato & Spring Onion Croquettes, Pea Purée & Cherry Dressing 21.50

Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 13.75

Slow & Low BBQ Beef, Summer Slaw & Pickles 14.50

What's the Fish? – See Blackboard

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.50

Add Bacon or Mushroom 1.75

STEAKS

28 Day Dry-aged 8oz Rump Cap Steak 19.75

28 Day Dry-aged 9oz Sirloin Steak 26.75

28 Day Dry-aged 10oz Flat Iron Steak 24.50

All Steaks served with Rocket, Chips, 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

Aubrey Allen
The Chef's Butcher

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

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www.makinglifepeachy.com

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

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

Children are heartily welcome and we are happy to make them simplified versions of our dishes. If your child would like a small portion at half price, please ask us.