

SPRING AT THE CHEQUERS

We always serve the good stuff – in Spring that means the earliest and best Wye Valley asparagus, day-boat fish hot-foot from Brixham, Yorkshire rhubarb and superb farmhouse cheeses like Rosary goats' cheese. As the days lengthen and sunshine returns we can once again look forward to sitting outside with a glass of our favourite wine and a plate of something delicious.

DELI BOARDS

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00 Spiced Almonds 3.00

VEGGIE BOARD 15.25

Cheddar, Spring Onion & Potato Cakes, Tomato Chutney
Carrot & Chickpea Salad, Harissa Dressing
Whipped Goats' Cheese Croûtes, Crushed Peas & Broad Beans
Spiced Tomato Houmous & Toasted Pitta

FAVOURITES BOARD 15.25

Ibérico Bellota Chorizo & Shaved Manchego
Whipped Goats' Cheese Croûtes, Crushed Peas & Broad Beans
Breaded Whitebait & Chilli Mayonnaise
Spiced Tomato Houmous & Toasted Pitta

BUTCHER'S BOARD 15.25

Black & Blue Bavette, Béarnaise Sauce
Free-range Ham & Cheddar Croquettes, Tomato Chutney
Ibérico Bellota Chorizo & Shaved Manchego
Spiced Lamb Koftas & Toasted Pitta

FISH BOARD 15.25

Breaded Whitebait & Chilli Mayonnaise
Poached Salmon & Watercress, Lemon Crème Fraîche
Smoked Mackerel Pâté & Croûtes
Devon Crab Cakes & Tomato Salsa

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50

Soup of the Day - See Blackboard 5.50

Pan-fried Native Scallops, Pea Purée & Clonakilty Black Pudding 11.00

Severn & Wye Smoked Salmon, Fennel, Cucumber & Caper Salad, Dill Dressing 8.00

Crushed Cannellini Bean & Artichoke Bruschetta, Rocket Pesto 6.75

Free-range Ham & Cheddar Croquettes, Tomato Chutney 7.25

EITHER/OR

Starter/Main

Spring Vegetable Carnaroli Risotto 7.00 / 13.50

Salt Beef Brisket Hash, Fried Egg & Homemade Brown Sauce 7.75 / 14.50

King Prawn, Fresh Chilli & Cherry Tomato Linguine 7.50 / 14.50

Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds & Harissa Dressing 6.75 / 12.75

Add Chicken, Grilled Halloumi or Poached Salmon 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, Basil Gnocchi, Spinach & Tomato Butter Sauce 16.75

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

Braised Merrifield Duck Leg, Spring Cabbage, Bacon & Cannellini Bean Cream 14.50

Morel & Pea Tart, Truffle Hollandaise, Rocket, Radish & Beetroot Salad 13.75

Cornish Rack of Lamb, Dauphinoise Potatoes, Carrot Purée, Broad Beans & Mint Jus 21.50

Aubrey's Steak Burger, Cheddar Cheese, Burger Sauce, Coleslaw & Chips 13.50

Grilled Salmon Fillet, Purple Sprouting Broccoli & Béarnaise 14.50

Slow & Low Pork Rib Eye, Pak Choi, Crispy Noodles, Honey, Soy & Sesame Glaze 16.75

What's the Fish – See Blackboard

STEAKS

28 Day Dry-aged 8oz Rump Cap Steak 21.75

28 Day Dry-aged 7oz Fillet Steak 29.50

28 Day Dry-aged 8oz Sirloin Steak 25.00

All Steaks served with Rocket, Chips, Slow-roasted Plum Tomato & a choice of Béarnaise or Charcutière 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

Carrot & Chickpea Salad, Harissa Dressing 3.75 Spring Greens & Peas 2.50 Buttered Purple Sprouting Broccoli & Toasted Almonds 2.75

Beer-battered Onion Rings 3.50

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

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.

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

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