



Starters

Homemade soup of the day. £6.50

Risotto of butternut squash, toasted pine nuts & sage with parmesan. £7.50

Pan-fried wood Pigeon breast with pearl barley, sage and crispy pancetta. £7.25

Rustic style Pork Terrine with Homemade crab apple jelly. £7.25

Pan-fried Scottish scallops with curried parsnip puree and coriander oil. £11.95

Honey baked local Goats cheese & fig with Serrano ham, grain mustard dressing. £7.95

The chequers Inn Home Smoked Scottish Salmon with capers, lemon & salad. £8.50

Mains

Roast chump of Sussex lamb with Dauphinoise potato, spinach, French beans & lemon thyme jus. £21.00

Pan fried Calves liver, smoked butter mash, beans, savoy cabbage, crispy bacon, red wine jus. £17.95

Crispy slow braised pork Belly, Savoy cabbage, homemade black pudding, saute new potatoes, apple sauce. £17.95

Pan-fried Local fillet steak, spinach, fondant potato, French beans, green peppercorn & brandy butter. £24.50

Crispy aromatic Duck confit, pomme puree, beans, red cabbage, sherry vinegar & lentil du puy jus. £17.95

Crispy Hake fillet with mussel & brown shrimp velouté, spinach, parmentier potatoes, Serrano ham. £18.75

Tartlet of wild mushrooms, buttered spinach, French beans, saute potatoes & chive beurre blanc. £16.95

Sides

Mixed salad, parmesan cheese. £3.75

A selection of buttered seasonal vegetables. £4.00

Potatoes of the day. £4.00

Homemade bread. £3.00

Fungi of the day. £4.75

Chips. £3.50

Vat is included @ 20%, gratuities at your discretion, for parties of eight or more an optional service charge, Of 10% will be added to the final bill, **if you have any allergies please inform a member of staff.**