

THE CHEQUERS INN

COUNTRY PUB & KITCHEN

SMALL PLATES One dish 4.50 | Three Dishes 12.00 | Six dishes 22.00

Herb marinated olives (vg)	Wholetail scampi, tartare sauce	Maple glazed chipolatas
Meze vegetables, frekkeh salad (vg)	Coated whitebait, herb aioli	Chicken croquettes, caesar
Balsamic beetroot relish, warm pitta (vg)	Crispy squid, chorizo, rocket	Black pudding scotch egg

STARTERS

Soup of the day, fresh crusty bread (vgo) 4.50

Chicken caesar croquettes, anchovy, parmesan, green leaves, soft boiled egg 7.50

Caprese salad, Broadway tomatoes, local basil, Laverstoke mozzarella, aged balsamic (vgo) 6.50

Oxton organic salad, textures of beetroot, lambs lettuce, pollen, local goats curd (vgo) 7.00

Oxsprings cured ham, charred asparagus, parmesan tuile, rocket, hollandaise 7.50

PUB CLASSICS

Gammon, maple & bourbon cured steak, triple cooked chips, fried hens egg, peashoots 12.00

Haddock, battered in our secret recipe, triple cooked chips, proper mushy peas, tartare 14.00

Fladbury sausage, Simon's famous local sausage, creamed potato, burnt shallot, greens, jus 11.00

Burger, home pressed beef patty, mature cheddar, dill pickle, baby gem, burger sauce, fries 10.50

Pie of the day, flaky puff pastry, your choice of potato, humble greens 13.00

LIGHT MEALS & SALADS

Fishcake, roasted & smoked salmon, wilted spinach, slow poached egg, garden salad 12.50

Chicken salad, oxsprings ham, avocado, haven tomatoes, oxton leaves, herb dressing 13.00

Beef, crispy thai beef strips, Asian slaw, rice noodles, soy & ginger dressing, lime 13.50

Jackfruit, smoky, bbq pulled jackfruit burger, red cabbage slaw, baby gem, red onion, relish 11.50

SOMETHING SPECIAL

Pork, French trim chop. Potato & apple terrine, black pudding bon bon, cabbage, jus 15.50

Beef, 10oz local sirloin steak, triple cooked chips, burnt shallot, confit tomato, today's salad 22.00

Duck, spiced breast, potato fondant, swiss chard, pak choi, pickled carrot, port jus 16.50

Guinea fowl, pan roast supreme, roast butternut squash, hazelnut, kale, oyster mushroom 15.50

Hake, textures of cauliflower, samphire, golden raisin, herb oil, parsley brandade 16.00

SIDES – ALL 4.00 Triple cooked chips -
Tenderstem broccoli - Asian slaw - Skinny fries -
Garden salad – Red cabbage slaw – creamed pots

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