

Nibbles

Marinated olives	4
Feta stuffed peppadews	5
Granary bread, olive oil & balsamic	2/3

The Chequers

F O W L M E R E

SAMPLE MENU

To Start

The Chequers' homegrown black pudding, crispy poached hens egg & crisp bacon	8
Sweet potato, carrot & ginger soup, granary bread & butter	5.5
Chilli, coriander & trout fishcakes, mixed leaves, sweet chilli & lime mayo	8

To Follow

Thriplow reared steak burger, fried onion, bacon, cheese, brioche bun, little gem, tomato, hand cut chips, jalapeño mayo, ketchup & slaw	16
The Chequers homegrown Berkshire pork chop, mashed potato, roast carrot, savoy cabbage, mushroom & dijon cream sauce	15
Beer Battered line caught haddock, buttered garden peas, hand cut chips & tartare	15
Sweet potato, chickpea & date, Moroccan spiced stew, pistachio, lemon yoghurt, apricot & almond cous cous	15
Pan fried fillet of gilt head bream, king prawn, roast new potatoes, butternut squash, fennel, kale, caper & dill cream	18
8oz fillet of Thriplow reared beef	27
<i>Chargrilled steak served with mixed leaves, field mushroom, tomato & hand cut chips</i>	
<i>Add blue cheese sauce, peppercorn sauce or garlic butter</i>	2

Sourdough Flatbreads

Margherita, tomato sauce, mozzarella & vegetarian Italian hard cheese	10
Chestnut mushroom, goats cheese, caramelised onion & sage	12
Maple butternut squash, homegrown Berkshire pork sausages & caramelised onion	12
BBQ chicken, blue cheese, roast peppers & cherry tomato	13

Salads

Cesar salad, chicken breast, crisp bacon, anchovies, parmesan, lettuce, crouton <i>(Make it veg: halloumi)</i>	8/14
Smoked salmon, prawn & crayfish salad, baby gem, cherry tomato, spring onion, cucumber & herb mayonnaise dressing	8/14
Soy, sesame & honey marinated beef fillet salad, mixed leaves, spring onion, cucumber, toasted peanuts, coriander & sesame seeds	8/14

Please speak to a member of staff if you have any allergies or dietary restrictions

Fowlmere Tapas EXAMPLE

Farmhouse 'slaw	3
Mixed leaves & extra virgin olive oil	4.5
Hand cut beef dripping chips, ketchup & jalapeno mayo	4.5
Humous & sourdough flatbread	5
Vegetable samosas & mango chutney	5
Crème fraîche & chive & sourdough flatbread	5
<i>Homegrown Pigs heart</i> Anticuchos	5
Sweet potato fries, truffle oil & parmesan	5.5
Salsa & sourdough flatbread	5.5
Homegrown pork cheek & black pudding sausage rolls	6
Guacamole & sourdough flatbread	6
Southern fried chicken & garlic mayo	6
Chargrilled halloumi & sweet chilli sauce	6
Tempura prawns, sweet chilli & lime mayo	6
Breaded coley goujons & tartare sauce	6
Greek salad	7
BBQ beef skewers	8
Continental meat platter, granary bread, English butter & mustard	9
Tear & share garlic buttered flatbread, houmous crème fraîche & chive, salsa, guacamole, & mixed leaves	10
Hot & spicy chicken wings	0.75/ea

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