

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 SUNDAY 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

Medium rare roast topside of Thriplow reared beef, sage & onion Yorkshire pudding, horseradish	16
Slow roast belly of homegrown Berkshire pork, sage & onion Yorkshire pmjudding, apple sauce	15
<i>Served with beef fat roast potatoes, carrot, broccoli, cauliflower, butternut squash, celeriac, leek, savoy cabbage & red wine jus</i>	
Chargrilled halloumi, roast potatoes, carrot, broccoli, cauliflower, butternut squash, leek, celeriac, savoy cabbage, sage & onion Yorkshire pudding & vegetarian gravy	14
Thriplow reared steak burger, fried onion, bacon, cheese, brioche bun, little gem, tomato, hand cut chips, jalapeño mayo, ketchup & slaw	16
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, roast new potatoes, butternut squash, fennel, kale, caper & dill cream	17

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

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

Fowlmere Tapas SAMPLE

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
Chicken pakora & tzatziki	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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