



EAT ME

GRAZE

CHEQUERS BOARD

A selection of British cured meats; Noir, Coppa, Brighton Salami & 1/2 Saucisson, from our friends at Curing Rebels alongside ham hock terrine, East Sussex Burwash Rose house chutney, pickles and sourdough loaf.

30.00

BREAD & BUTTER

Freshly baked Sourdough mini boule with house whipped, salted butter.

Oh, that naughty butter.

(v)

5.50

SPRING ONION & WILD GARLIC FRITTERS

Light & crisp fritters served with a zesty lemon mayo. Enough to awaken the forager in you.

(v)

5.50

PULLED PORK BON BONS

Kentish outdoor bred pork, lover of long walks, softly and tenderly melts inside a crispy breadcrumb exterior. Paired with Kentish orchard apple puree for fun and frolicks.

6.00

BITE

WATERCRESS & PEA SOUP

Peppery watercress with spring sweet peas, served with with our house sourdough bread

[V]

5.00

DUCK SCOTCH EGG

On candied chorizo, with a watercress salad. Fast becoming the stuff of legend...

9.00

HAM HOCK TERRINE

Served with toasted brioche and our house piccalilli

7.50

GIN CURED SALMON

Salmon cured in Greensand Ridge Gin from Shipbourne. Served with pickled cucumber, heritage carrots, pea shoots and house sourdough.

7.50

SPRING HEALTH BOWL

Groombridge asparagus, carrot & courgette ribbons, tenderstem broccoli, cherry tomatoes, avocado, lentils and toasted pumpkin seeds. Feel healthier by just reading that.

[Vg]

7.00/13.00

SARNIES

SERVED 12.00 - 5.00

ROAST SIRLOIN OF BEEF

From our friends at Fullers butchers. Grass fed beef served rare with horseradish & watercress in fluffy thick cut white bread.

8.00

KENTISH RAREBIT

Popular with the fruit pickers in the orchards of Kent at the turn of the 20th Century
Vintage melted Sussex Cheddar, caramelised Kent orchard apples and thick cut toast.

7.00

CHICKEN, BACON & AVOCADO

Chicken breast & thick cut butchers bacon with creamy avocado piled into a freshly baked ciabatta

8.50

Add a cup of soup for 3.00

*A great meal begins with the best suppliers:
Fullers, Tunbridge Wells, Bodiam Meat (Meat)
Sankeys, Tunbridge Wells (Fish)
The Cheese Man, Sussex (Cheese)*



DEVOUR

CHEQUERS BURGER

Home made from 100% ground chuck steak and our (not so) secret ingredient - bone marrow. On a brioche bun with our house bacon jam relish, chipotle mayo, West Sussex Idle Hour or Brighton Blue cheese & fries

15.00

GARDEN BURGER

Sweet potato burger blended with lime, onion, garlic and ginger. Topped off with sliced avocado and our tomato relish. Served on a vegan bun with fries

[Vg]

13.00

BUTTERMILK CHICKEN BREAST BURGER

Tender deep fried chicken breast coated in herbs & spices served in a buttery brioche bun with our house slaw & skin on fries on the side

15.00

KENTISH BEER BATTERED HADDOCK & CHIPS

Line-caught haddock in our light, crispy house batter made with local gluten-free craft pilsner, and gluten-free flour. Served with hand cut triple cooked chips, crushed minted peas and homemade tartare sauce

[GF]

14.00

BANGERS & MASH

The ultimate in comfort food. A trio of Fullers succulent pork sausages, served with buttery mash and caramelized onion gravy
A cuddle for the belly!

12.00

TRUFFLE MAC 'N' CHEESE

Creamy béchamel pasta made with local cheddar and truffle butter. Comforting 'n' indulgent at the same time - like popping on a pair of silk slippers at the table

[V]

12.00

SLOW ROASTED AUBERGINE

with Miso marinade, served on a bed of herbed spelt and black eyed beans

[Vg]

13.00

CRAB, BLOOD ORANGE & FENNEL SALAD

Succulent Cornish white crab meat with shaved fennel and sweet juicy Blood Orange segments in a refreshing zesty orange dressing

15.00

SPRING LAMB & BUCKWHEAT STEW

Slow cooked Kentish spring lamb, chantenay carrots & buckwheat finished with lemon zest & parsley, served with a buttery mash.

14.00

FISHERMAN'S PLATE

'Catch of the day' may sound a little passé but perfectly captures our regularly changing dish. The main ingredient, from salt or fresh water, is the star of the show, supported by perfectly paired sidekicks.

MP

HUNTSMAN'S PLATE

A celebration of fresh, seasonal ingredients where the beauty really is in the simplicity of the dish. Regularly changing, based on what our chef hand-picks from the butchers locker.

MP

SIDEKICKS

All 4.00

SEASONAL BUTTERED GREENS
BUTTERED JERSEY ROYALS
GREEN SALAD
HOUSE SLAW
SKIN ON FRIES
CHUNKY CHIPS



FINALE

RHUBARB FRANGIPANE PUFF PASTRY TARTLET

SERVED WITH BODIAM
RHUBARB SORBET

The sharp candy-pink rhubarb, picked straight from Caroline's garden, is the perfect contrast to the sweet frangipane in this delicious puff pastry tartlet

7.00

ORANGE CHEESECAKE

WITH PASSIONFRUIT COULIS

Buttery biscuit base with a Zesty, silky cream cheese filling with a tangy passionfruit coulis.

I wonder if there's a cheesecake out there thinking of me?

7.00

CHOCOLATE BROWNIE

WITH TAYWELLS HONEYCOMB
ICE CREAM

Crumbly on the outside, soft and gooey on the inside. Served with Honeycombe Ice cream.

Comes guilt free. Well the guilt comes free with the brownie!

7.00

STICKY TOFFEE PUDDING

WITH TAYWELLS VANILLA ICE
CREAM

Light and airy sponge cake with dates topped with a generous dollop of gooey toffee sauce.

7.00

CHEQUERS CHEESEBOARD

SERVED WITH CRACKERS, GRAPES & OUR
HOUSE CHUTNEY

BURWASH ROSE A semi-soft cheese washed in English rose water from Wadhurst. Melt in the mouth and creamy. (v)

LORD OF THE HUNDREDS A dry sheeps cheese with flavors of roasted hazelnuts and salty caramel, along with fresh grassy notes. (v)

BRIGHTON BLUE A mild, semi-soft cheese from High Weald with a mellow blue flavour and a slightly salty finish. (v)

15.00

TAYWELLS ICE CREAM

WITH SHORTBREAD

CHOOSE 3 SCOOPS:

Honeycomb, Mint-choc chip
Vanilla (vegan), Strawberry, Chocolate,
Kentish Cob Nut

Apple Sorbet

6.50

COFFEES

WHAT WE'RE ROASTING

EL SALAVDOR FINCA SAN JOSE BONANZA SUPPLIED BY
OUR FRIENDS AT BEANCOUNTER

Hand-picked between January and March and Rain Forest
Alliance Certified. Tastes of green apples, plumbs and
dark chocolate with a creamy almond finish

CAPPUCINO 2.50

LATTE FLAT WHITE 2.50

AMERICANO 2.50

DOUBLE ESPRESSO 3.00

SINGLE ESPRESSO 2.00

IRISH COFFEE 6.00

ESPRESSO MARTINI Black Cow Vodka, Mr Black Cold
Brew Coffee Liqueur and Freshly Brewed Espresso **9.00**

HOT CHOCOLATE 3.00

Decadent, creamy Zuma Hot chocolate topped with a
giant marshmallow. "You sexy thing"

POT OF TEAPIGS TEA 2.50

EVERYDAY BREW Drink it morning, noon and night

EARL GREY STRONG A blend of strong english breakfast,
darjeeling and bergamot. Drink with milk

PEPPERMINT Distinctly minty! A stand out peppermint.

CHAMOMILE FLOWERS Celebrated for its health
benefits, which include aiding sleep, so dream on!

MAO FENG GREEN TEA A delicate natural flavour of
summer air, peaches and apricots.

JASMINE PEARL TEA A speciality of Fujian Province.
Green tea hand-rolled into pearls then engulfed in fresh
Jasmine

LEMON & GINGER Lemongrass, ginger and lemon pee.

ROOIBOS Caffeine free but packing plenty of flavour. A
great substitute for English Breakfast. Drink with or
without milk.