

STEAK NIGHT AT THE CHEQUERS

On Thursday, Every Thursday...

GRAZE

KENTISH "CAMEMBERT" Baked till gooey served with sourdough and our house cranberry sauce. (V) 9.00	PULLED PORK BON BONS Kentish outdoor-bred pork with herbs and lemon zest and a crispy breadcrumb crust served with Bramley apple and thyme compote. Scrumptious! 8.00	BREAD & BUTTER Freshly baked sourdough mini boule with house whipped, salted butter. Oh, that naughty butter! 6.00	ROASTED FIGS Deliciously sweet roasted figs with a Kentish Blue cheese on a sourdough crouton drizzled with local honey. Served with rocket and pine nuts. (V) [contains nuts] 8.00	SCALLOPS WITH PANCETTA Locally sourced scallops, served on a pea puree with crispy pancetta. 12.00
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THE MAIN EVENT

Our beef is locally sourced, aged for a minimum of 28 days, grass fed and from only the very best suppliers. All to ensure maximum flavour and quality.

We regularly seek out varying and interesting cuts, in addition to those listed, which we will tell you about. And if you have a special request for next time please let Chef know and we will do what we can.....

All our steaks are aired and seasoned in advance and cooked to your preference.

RIB EYE 250G 29.00	FILLET 250G 35.00	CHATEAUBRIAND 650G 85.00
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Served with chunky chips, rocket salad and grilled tomato. And of course, with your choice of sauce.

We are passionate about steak and want you to enjoy your meal so please accept a glass of our beautiful Malbec or Prosecco on us to partner every steak. A carafe for those hunkering down for the chateaubriand ;)

YOU SAUCY THING

PEPPERCORN
CHIMICHURRI
BLUE CHEESE
GARLIC BUTTER

KENTISH BEER BATTERED HADDOCK & CHIPS

Line-caught haddock in our light, crispy house batter made with local gluten free beer and flour, crushed minted peas and homemade tartare sauce.

[GF]

16.00

CHICKPEA, SWEET POTATO & KALE CASSEROLE

A beautiful warming dish for the cooler weather. In a rich, spicy tomato sauce.

[VG]

14.00

SIDEKICKS

All 4.00

SKIN ON FRIES
CHUNKY CHIPS
GARLIC MUSHROOMS
SEASONAL GREEN SALAD
TENDERSTEM BROCCOLI WITH
TOASTED PUMPKIN SEEDS