

EAT ME

GRAZE

BREAD & BUTTER

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

Oh, that naughty butter.

(V)

5.50

COURGETTE, PEA & MINT FRITTERS

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

(V)

5.50

PULLED PORK BON BONS

Kentish outdoor bred pork, tenderly melts inside a crispy breadcrumb exterior. Paired with Kentish orchard apple purée.

6.00

GARDEN CRUDITÉS

Kentish Heritage radishes, pea pods & baby carrots, served with broad bean hummus & smoked salt.

7.00

BITE

BURRATA CHEESE

With fresh peaches, roasted hazelnuts, basil oil, sherry & honey glaze & Sourdough bread.

8.00

HAM HOCK TERRINE

Served with piccalilli and sourdough toast.

7.50

SEASONAL SOUP

Inspired by what's best in season. Served with fresh Sussex Kitchen sourdough & butter.

6.00

SCOTCH DUCK EGG

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

9.00

GIN CURED SALMON

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

8.00

GARDEN OF ENGLAND SALAD

Asparagus, carrot & courgette ribbons, tenderstem broccoli, cherry tomatoes, broad beans, lentils and toasted pumpkin seeds. With a zesty homemade dressing

[Vg]

7.00 / 13.00

SUMMER TARTLET

A selection of summer garden vegetables & Canterbury Cobble cheese in a buttery shortcrust pastry.

(V)

9.00

SARNIES

(SERVED 12 - 5.00)

ROAST SIRLOIN OF BEEF

28 day aged Sussex 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 & thick cut toast.

7.00

CHICKEN, BACON & AVOCADO

Chicken breast & thick cut butchers bacon with creamy avocado in a freshly baked ciabatta.

8.50

Add a cup of soup for 3.00

DEVOUR

CHEQUERS BURGER

Two 100% ground chuck steak patties topped with a choice of West Sussex Idle Hour or Brighton Blue served in a brioche bun with bacon jam, chipotle mayo, lettuce, tomato & gherkin. Served with skin on 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

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

BARBARY DUCK BREAST

WITH KENTISH CHERRY SAUCE

Served with hasselback potatoes & green beans.

18.00

SLOW ROASTED AUBERGINE

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

[Vg]

13.00

CHICKEN CAESAR SALAD

Crisp Romaine heart lettuce with a garlic, anchovy and Parmesan dressing, toasted ciabatta croutons & egg

12.00

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]

14.00

SIDEKICKS

All 4.00

GREEN BEANS & SUGAR SNAPS
WITH HAZELNUTS & ORANGE
DRESSING

GREEN SALAD

HOUSE SLAW

SKIN ON FRIES

CHUNKY CHIPS

FINALE

KENTISH HONEY TART

WITH RASPBERRY SORBET

Made with Lamberhurst & Acacia honey. Floral sweetness, balanced by the sherbety sharpness of the sorbet.

There's a definite buzz about this one.

7.00

ORANGE, COCONUT & CASHEW VEGAN CHEESECAKE

WITH A RASPBERRY COULIS

Rich coconut laced with orange and cashew nuts, on a crumbly date and walnut base.

It's official: Non-vegans have been witnessed enjoying this dessert too.

(Vg)

7.00

CHOCOLATE BROWNIE

WITH HONEYCOMB ICE CREAM

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

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

7.00

KENTISH STRAWBERRY & ELDERFLOWER MOUSSE

It's On a buttery shortbread base, with a strawberry jelly, fresh strawberries & garnished with mint from the garden.

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 flavours 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

TAYWELL ICE CREAM

WITH SHORTBREAD

3 SCOOPS:

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

6.50

COFFEE

FRESHLY ROASTED LOCALLY

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 3.00

LATTE FLAT WHITE 3.00

AMERICANO 3.00

DOUBLE ESPRESSO 3.50

SINGLE ESPRESSO 3.00

IRISH COFFEE 6.50

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

HOT CHOCOLATE 3.50

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 peel.

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