

## SUNDAY BEST

### APPLE TATIN

Greensand Ridge Apple Brandy with amaretto, apple & lemon juice. Finished with cinnamon syrup.

8.50

### SLOE SPARKLE

Sloe gin & pomegranate juice finished with Porte Leone Prosecco.

9.50

### BRAMBLE

A classic made with Greensand Ridge Dry Gin and Creme de Mure with a splash of sugar syrup and lemon juice.

10.20

## GRAZE

### BREAD & BUTTER

Freshly baked sourdough mini boule with house whipped, salted butter. Oh, that naughty butter!

6.00

### 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!

7.00

### COURGETTE & HERB FRITTERS

Light and crisp fritters served with a mint & cucumber yoghurt dip.

6.00

### DEVILLED WHITEBAIT

Fresh whitebait dusted in a cayenne and chilli served with a garlic mayo. A pepped-up twist on a classic

7.00

## BITE

### SUMMER TARTLET

Pea, mint, feta and asparagus tartlet served with a pea pesto and garden leaves.

9.00

### BURRATA CHEESE

With a heritage tomato salad, basil pesto, toasted pine nuts and crisp sourdough.

9.00

### SMOKED SALMON ROULADE

With a fennel, apple and dill salad.

9.00

## DEVOUR

### CHEQUERS BURGER

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

16.00

### GARDEN BURGER

Made from black beans, with pickled cucumber, homemade tomato chutney, lettuce & tomato. Just let us know if you want the gluten-free vegan bun.

[VG]

14.00

### 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]

16.00

## ROASTS

### GRASS FED BEEF

STRIP LOIN

19.50

### LAMB

ROLLED LEG

19.00

### CHICKEN

SUPREME CUT

16.50

### NUT ROAST

CHESTNUTS, SAGE,  
GARLIC, MUSHROOM  
[VG]

15.00

*Yorkshire puddings, crispy roast potatoes, braised red cabbage, greens, roasted root vegetables, leeks au gratin and lashings of gravy*