

## 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!

8.00

### MINI SAUSAGES

Locally reared mini pork sausages with a honey and mustard glaze.

7.00

### 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.

9.00

## BITE

### WINTER TARTLET

Roasted butternut squash, goat's cheese, chestnuts and sage served with a winter side salad and candied walnuts (V) [contains nuts]

10.00

### KENTISH

#### "CAMEMBERT"

Baked till gooey served with sourdough and our house cranberry sauce.

10.00

### SEASONAL SOUP

Inspired by what's best in season, our frequently changing soup bowl is served with Sussex Kitchen sourdough.

7.00

## 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.

17.00

### 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]

15.00

### 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

21.00

### PORK

SHOULDER

19.00

### CHICKEN

SUPREME CUT

18.00

### 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*

# DOING IT FOR THE KIDS ON A SUNDAY

## I'M HUNGRY

*As well as believing children are our future, we also think they deserve to eat just as well as us.  
Our kids' meals are every bit as lovingly prepared as our regular mains they're just smaller, less fussy versions of them.  
We realise this still doesn't guarantee they'll be finished ;)*

## GRAZE

### CRUDITÉS

Chickpea hummus, carrots,  
cucumber, cherry tomatoes,  
toasted pitta bread.

4.00

## MAINS

### DEMI BURGER & FRIES

Served simple, no relish, no  
mayo, no complaints, no talking  
with mouths full :-)

7.00

### MAC 'N' CHEESE

Made with mild cheddar.

5.00

### FISH & CHIPS

With peas.  
All of which must be polished off or  
there'll be no...

7.00

## ROASTS

*All of our roasts are available in child friendly portions at half the adult price. Yorkshire puddings, crispy roast potatoes and all the trimmings as always.*

## HOORAY!

### MINI BROWNIE

Crumbly on the outside squidgy  
on the inside. Born to be  
lovingly smeared. Napkins at the  
ready.

4.50

### LOCAL ICE CREAM

Choose 2 SCOOPS:  
Honeycomb, Mint-choc chip  
Vanilla, Strawberry, Chocolate  
Apple Sorbet.

4.50

### JELLY & ICE CREAM

A retro classic - strawberry jelly  
with vanilla ice cream for the  
traditionalists (other flavours  
available for the non-purists).

4.50