

THE CHEQUERS

AUTUMN / WINTER 2016

PARTY MENU

£25 for 2 Courses

£30 for 3 Courses

STARTERS

Devilled Kidneys *on Sourdough Toast*

Twice Baked Cheddar Soufflé (V)

Spinach & Grain Mustard

6 Portland Pearl Oysters

Shallots, Tabasco & Lemon

Asian Style Duck Salad

Watercress, Pickled Carrots, Soy & Sesame

A Selection of Cured English Meats

Cornichons, Sourdough & Mustard Fruits

½ Pint of North Atlantic Prawns *with Mayonnaise*

MAINS

Steak Frites

Flat Iron with French Fries, Watercress & Garlic Butter

Beer Battered Fish

Twice Cooked Chips, Peas & Tartare Sauce

Whole Roast Partridge

Creamed Potato, Bread Sauce, Red Wine Gravy, Watercress

Grilled Flat Iron Chicken

or French Fries, Mayonnaise & Watercress

Ham Hock & Double Gloucester Pie

with Creamed Potatoes & Seasonal Greens

Whole Grilled Cornish Plaice

New Potatoes, Brown Shrimp Butter

Pan Fried Calves Liver

Mashed Potatoes & Bacon

Ricotta Gnudi & Wild Mushrooms (V)

DESSERTS

Hot Chocolate Pudding

(Salted Caramel & Peanut Butter) & Vanilla Ice Cream

Vanilla Creme Brulee

Lemon Meringue Pie

Apple Crumble *with Vanilla Ice Cream*

Treacle Tart *with Vanilla Ice Cream*

Sticky Toffee Pudding *with Clotted Cream*

A Selection of English Cheese

with Oatcakes & Chutney

(supplement 5.00pp)

An optional 12.5% service charge will be added to your bill

A list of allergens is available upon request.