Eating at The Loose Chequers

The Opening Acts

Prawn Cocktail £8
Swimming all the way from the North Atlantic in Marie-Rose sauce. Served on cucumber, cherry tomato & romaine with a lemon & a tiger prawn for good measure. Served with wholemeal bread & butter, because tradition matters.

Scallops & Spice £12 King Scallops basking on mushy peas with a fiery nduja mayo. Classical meets the unexpected in the most successful of blind dates.

Halloumi Fries £8 GF Crispy, golden & rolled in flour. Texture matters as much as the salsa.

Crispy Calamari £10.5 Tender rings, lightly fried, sitting on fresh baby leaves. Comes with parmesan and garlic mayo to complete the affair.

Pre-game bites

(Since you can't drink as much on an empty stomach)

XL Olives £7 V - The finest don't fit in a jar. Soft, warm focaccia begs for double dipping in a balsamic & olive oil combo. Perfect for pretending you're in Greece.

Garlic bread, but better £4 V
- Crunchy, garlicky, melted buttery goodness. Repels vampires. No toaster required.

Garden grazers

Nacho average bowl £8.5 V The cheesier the better,
topped with sour cream, jalapenos, guacamole & salsa Add
£4 beef brisket, pulled pork,
spiced lamb, house chilli.

Wing it £9 BBQ, Hot or Buttermilk. Pick your poison.

Mac Attack £7.5 V Mac & cheese bites with green chilli & sweet jam. You won't share & we won't judge.

Fries But FILTHY

You asked for it we overloaded

Classically cheesy £8 melted cheddar, oozing sophistication & scandal. Every bite is right.

chicken & Waffle £11 A sweet salty
 showdown: crispy half chicken
breast atop a waffle, laced with
 smoky BBQ sauce.

Full house £9.5 Cheese, bacon chilli & onion crammed like a Chequers Sunday roast.

Southern Brisket £11 Tender pulled beef with smoky BBQ whispers. Fries never knew they could be this cultured.

BBQ Pulled Pork £10 Slow cooked to perfection. Sweet, sticky & ready to ruin the waistline.

Moroccan Lamb £12 Trust us Ewe'll be baaaack for more.

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The Headline Eats

Battered Fish & Chips £16 Golden battered catch, chunky chips, mushy peas & tartare. It's proper, ab-shoal-utely perfect fish n chips. Bound to make you a chippy chappy.

Chicken Caesar Salad £15 Tossed to perfection by the Romaine-ing champion, with thinly sliced chicken breast, crunchy croutons & parmesan.

Pan-seared Salmon £18

A Gill-ty pleasure with lemon butter drizzle, served on roasted new potatoes with baby carrots, tenderstem & kale.

Chilli Con Carne £14

Hearty beef chilli with rice, sour cream & corn chips, deep spice, crisp crunch & creamy cool.

Sausage & Mash £14
House sausages, creamy mash, peas
& proper gravy. When comfort
calls, the pub answers with a
Yorkshire accent.

Eggstrordinary Ham £14

Thick cut & home-cooked. A double yolker classic, every day, with salt, chunky chips, sizzle & satisfaction.

Back-for-more Ribs £19 GF 5-hour slow roasted. Fall-off-thebone baby backs in silky BBQ sauce. Served with chunky homemade slaw & fries.

Steaks

We cook our steaks
Blue, Rare, Medium Rare
or Medium. If you've
ever met a head-strong
chef, (and let's be
honest-is there another
kind), you'll understand why we had to say
this.

All served with fries & Caesar salad

Where the grill earns its keep

8oz Fillet £30 The smooth operator-tender, lean and elegant.

10oz Ribeye £27 Marbled for glory. Juicy, bold and unapologetically rich.

6oz Rump £15 A punchy cut with plenty to say. Small size, big voice.

your pick of: garlic butter / blue cheese / pepper sauce / spicy chimichurri.

Fajitas

Skillet of joy with peppers & onions served with, cheddar, jalapenos, sour cream, homemade guacamole, salsa & flour tortillas (that's a wrap)

Cajun Chicken £18 Rump Steak £18 Halloumi £19(V)

Dessert Island Disks

What a load of waffle £6 - with bananas, toffee sauce & vanilla ice cream.

Apple Stumble & Crumble £6 - Served with custard for your pleasure.

Not single not double but triple chocolate brownie £6 - dark chocolate sauce & vanilla ice cream.

Tangy Lemon Cheescake f6 - It's
not a tart but it is very lemony &
 served with vanilla ice cream.

Chocolate chip & orange pudding £7
VE - don't mind if I do (pudding the fun in dessert) with ice cream

I scream you scream £3 - we all scream for three scoops of the finest creamiest stuff your tonsils have ever been tickled by (Chocolate, Strawberry or Vanilla)

Cheese board £8 - You've got to
brie-lieve our Crumbly stilton,
Kentish cheddar, crunchy apples,
.crackers & chutney are going to
leave you completely satisfied;