SUNDAY AT THE CHEQUERS

GOOD FOOD • WARM HOSPITALITY • COUNTRY CHARM

The Chequers is loosely overseen by Shaw and micro-managed by Jayne (our General Manager), who keeps the chaos contained and Gareth (Head Chef) is sweating over a stove putting an exhausting amount of thought into a menu, who are all actively trying their best not to run the place into the ground. We proudly offer great food, questionable company, and a level of hospitality that we desperately hope feels genuine. Our kitchen specializes in "thoughtful country cooking," which is just a fancy way of saying Gareth spent eight hours slow-braising brisket chilli so you could inhale it in four minutes flat.

NIBBLES

MARINATED MEDITERRANEAN OLIVES VE • GF **£3.9**
Mediterranean olives, fragrant herbs, citrus & extra virgin olive oil.

WARM ARTISAN BREAD V **£3.9**
Freshly baked artisan bread, extra virgin olive oil & aged balsamic.

CLASSIC HUMMUS VE **£5.9**
Silky chickpea hummus, extra virgin olive oil & warm pitta.

PADRON PEPPERS VE • GF **£3.5**
Blistered Padron peppers finished with sea salt.

STARTERS

CHICKEN LIVER PARFAIT **£7.9**
Apple chutney & crisp ciabatta.

CHEQUERS CURED SALMON GF **£9.3**
Signature cured salmon, avocado purée & ponzu dressing.

TOMATO & MOZZARELLA SALAD V • GF **£7.7**
Beef tomatoes, mozzarella, basil pesto & extra virgin olive oil.

LOADED CORN NACHOS to share V **£9.7**
Crisp tortilla chips, melted cheese & classic nacho toppings.

PANKO CALAMARI **£8.9**
Crisp panko-coated calamari, roasted garlic mayonnaise & Parmesan.

TRADITIONAL SCOTCH EGG **£8.5**
Homemade Scotch egg with honey & wholegrain mustard mayonnaise.

PRAWN & CRAB ARANCINI **£8.9**
Crisp prawn & crab arancini, fresh leaves & Marie Rose sauce.

THE ULTIMATE CHEQUERS SUNDAY ROAST

Sunday at The Chequers Inn Loose is all about relaxing, gathering with loved ones, and enjoying proper comfort food. Every week, our kitchen prepares the finest meats alongside crispy-on-the-outside, fluffy-on-the-inside roast potatoes, Gluten free handmade Yorkshire puddings, savoury pigs in blankets, a generous slice of stuffing and vibrant seasonal vegetables. Topped with a generous splash of Gareth's Gorgeous Gravy, it's a classic British Sunday served just the way it should be.

TOP RUMP OF BEEF £21.9
Prime British beef, aged for deep flavour and roasted to succulent perfection.

HALF ROAST CHICKEN £19.5
Thyme & garlic rubbed roast half chicken, juicy on the inside with golden, crisp skin.

SLOW-BRAISED LAMB SHANK £23.9
Melt-in-your-mouth lamb shank, slow-cooked on the bone until tender & full of rich flavour.

CRISPY PORK BELLY £19.5
Slow-roasted pork belly with crackling crunch & tender, mouth-watering meat.

BAKED VEGETABLE TART £19.5
Shortcrust pastry, teaming with delicious vegetables to accompany the traditional roast affair.

ADD CAULIFLOWER CHEESE £3

SUNDAY AT THE CHEQUERS

COUNTRY CLASSICS • PIZZA • GRILL • SEAFOOD

NEAPOLITAN-STYLE STONE BAKED PIZZAS

Light, traditionally inspired bases, hand-topped & baked until beautifully blistered.

THE LOOSE CLASSIC V £12.5
Tomato, mozzarella & fresh basil.

THE CHEQUERBOARD PEPPERONI £14.5
Tomato, mozzarella & spicy pepperoni.

THE GARDEN PUB VEGGIE V £13.5
Tomato, mozzarella & seasonal vegetables.

THE SMOKEY INNKEEPER £14.9
Smoky BBQ sauce, mozzarella & grilled chicken.

FROM THE WATER

PAN-ROASTED SEA TROUT GF £21.9
White bean, merguez sausage & leek cassoulet.

SMOKED HADDOCK GF £18.9
Creamy colcannon potatoes, soft-poached egg & fine green beans.

FRESH SALMON NIÇOISE GF £19.5
Baby potatoes, green beans, egg, olives & classic

SWEET TREATS

TRIPLE CHOCOLATE BROWNIE £6.9
Indulgent chocolate brownie served warm with ice cream.

STICKY TOFFEE PUDDING £6.9
Moist sponge smothered in hot toffee sauce, paired with ice cream.

APPLE CRUMBLE & CUSTARD £5.9
Comforting orchard apples with a crisp crumble topping & warm custard.

FRENCH APPLE TARTE £5.9
Classic golden apple tarte served with ice cream.

VANILLA BISCOFF CHEESECAKE £6.5
Smooth vanilla cheesecake infused with caramelized Biscoff, served with ice cream.

LEMON MERINGUE PIE £5.9
Tangy, silky lemon filling topped with fluffy toasted meringue.

Cheese Board £8.9
A curated selection of British cheeses, crackers & chutney.

ICE CREAM £4

THE CHEQUERS CLASSICS

WHITEGATE FARM SAUSAGES & MASH £15.9
Creamy mash, garden peas, onion gravy
Add Yorkshire Pudding £1.5

THE CLASSIC CHEQUERS BURGER £16.7
Two smashed beef patties, bacon, Monterey Jack, burger sauce & salad in a brioche bun, with fries & house slaw.

SLOW-BRAISED BRISKET CHILLI £15.9
Slow-cooked beef brisket chilli, steamed rice & fresh garnish. **Add Garlic Bread £1.9 Grated Cheese £1.5**

HAND BATTERED FISH & CHIPS £17.5
Chunky chips, homemade tartare sauce & mushy peas. **Add Bread & Butter £1.9 Curry Sauce £1.5**

PLANT-BASED & VEGETARIAN

WILD MUSHROOM RISOTTO VE £16.9
Wild garlic, seasonal herbs & king oyster mushroom “scallops”.

JACKFRUIT CHILLI VE • GF £15.9
Warming spiced chilli sauce & fragrant rice. **Add Garlic Bread £1.9**

OUR SUPPLIERS

Proud to work with trusted suppliers who share our passion for quality & provenance.

WHITEGATE FARM BUTCHERS
Our meat

LINTON SEAFOODS
Our fish & seafood

DIETARY KEY

V Vegetarian • VE Vegan • VEO Vegan option • GF Gluten-free • GFO Gluten-free option

ALLERGIES & INTOLERANCES

Please speak to a member of our team before ordering if you have a food allergy or intolerance. Full allergen information is available. Our kitchen handles allergens, so please discuss your requirements with us before ordering.

Strawberry, Vanilla, or Chocolate