

NIBBLES

OLIVES (v) 2.50

FALAFEL with
mint yoghurt & cucumber
salad (v) 5

FOCACCIA
with oil & balsamic (v) 4

SHARING PLATTER all of the above (v) 9

TO START

SOUP OF THE DAY with bread 6

PRAWN COCKTAIL with Marie Rose sauce, wholemeal bread & butter 7

CHARGRILLED CHICKEN CAESAR SALAD

with crispy pancetta 7

SALT & PEPPER SQUID with sweet chilli mayo 7

HAM HOCK TERRINE

with homemade piccalilli, crostini 7

BEETROOT & GOATS
CHEESE SALAD

caramelised walnuts, orange & lentil dressing (v) 7

THE MAIN EVENT

EAST COAST COD

in a light beer batter with peas, hand cut chips & tartar sauce 13

SEABASS FILLET

with beetroot & goats cheese risotto, wilted spinach 16

OLD CHEQUERS BURGER

in a brioche bun with bacon, brie, onion marmalade, hand cut chips & coleslaw 15

VEGETABLE CURRY

with pilau rice, mango chutney, mint yoghurt (v) 13 (add chicken or prawns, 15)

CONFIT OF DUCK LEG

gratin dauphinoise, braised red cabbage & peppercorn sauce 17

BLYTHBURGH PORK SAUSAGES

with creamy smoked garlic mash, peas & onion gravy 14

80Z SIRLOIN STEAK

mushroom, grilled tomato, hand cut chips with garlic butter or peppercorn sauce 20

SIDES

SEASONED HAND CUT CHIPS 3

SEASONED SKINNY FRIES 3

SEASONAL VEG 3

HOUSE SALAD with tomatoes, cucumber, red onion, peppers & dressing 3

ONION RINGS 3
GARLIC BREAD 2.50

CHILDREN

Ages 12 & under

SAUSAGE & MASH with baked beans or peas 7.25

FISH GOUJONS with chips, baked beans or peas 7.25

CHICKEN GOUJONS with chips, baked beans or

peas 7.25

PASTA BOLOGNAISE with a slice of garlic bread 7.25

ROAST DINNER Sundays only 7.25



SUNDAYS

On Sundays we offer a great roast with a choice of meats, booking advisable!

SANDWICHES

(Wed to Sat lunchtime)

All served with dressed leaves garnish

HAM & MUSTARD

bacon, lettuce, tomato 7

PRAWN

with Marie rose sauce 7

TOASTED BRIE

with red onion marmalade
(v) 7

CLUB SANDWICH

chargrilled chicken, bacon, lettuce, tomato & mayo, on toasted bread 9

SIDES:

+ crisps 1
+ seasoned hand cut chunky
chips 3
+ seasoned skinny fries 3

TO FINISH

BAKEWELL TART

with crème anglaise 6.50

OLD CHEQUERS CHOCOLATE BROWNIE

with pistachio ice cream & chocolate sauce 6.50

STICKY TOFFEE PUDDING

toffee sauce, vanilla ice cream 6.50

VANILLA PANNACOTTA

with poached rhubarb 6

ICE CREAM

Madagascan vanilla, chocolate, strawberry, pistachio 1.80 per scoop

SORBET

Lemon or mango 1.80 per scoop

OLD CHEQUERS CHEESEBOARD

Baron Bigod brie, stilton &
Lincolnshire poacher, served with
celery, grapes, water biscuits & tomato
chutney 8
(port available upon request)

DESSERT WINES

(half bottle)

ERRAZURIZ

Late harvest Sauvignon Blanc, Chile 37.5cl 17.50

MUSCAT DE BAUMES DE VENISE

Light, floral & sweet muscat, France 37.5cl 18

LITTLE TIPPLES

PORT

Ideal with our cheeseboard Select port 50ml 5 LBV port 50ml 6

TEA & COFFEE

TEA

Breakfast, fruit, mint or green

COFFEE

Cafetière filter Instant coffee