

SUNDAY MENU

FOOD SERVED FROM 12NOON UNTIL 6PM

MAIN & DESSERT £19.95*, 3 COURSES FOR £24.95*

SOMETHING TO START

Add a starter for only £4.95 when you have a Sunday roast & dessert. Three courses for £24.95.

BBO RIBS

Norfolk pork belly ribs, bbq sauce & slaw £7.25 (gf)(df)

VENISON TARTARE

Diced local venison loin tartare, egg yolk, crispy shallots £8.25 (gf)(df)

SWEET POTATO & HARISSA FISH CAKE

Poached egg & crispy leeks £8.25 (v)(dfo)(gfo)

VEGETABLE GYOZA

Crispy gyoza, chilli & soy dipping sauce, julienne vegetables £7.25 (gfo)(df)(v)(ve)

SUNDAY ROAST - THE MAIN EVENT

ROSEMARY ROASTED NORFOLK BEEF £16 HONEY ROASTED NORFOLK GAMMON £16 BUTTER ROASTED CHICKEN SUPREME & BUTCHERS STUFFING £15.75 HOMEMADE NUT ROAST £15.25 (ve)(v)(df)(gf)

Served with goose fat roast potatoes, honey roasted parsnip & carrot batons, mixed green vegetables, red cabbage, rich & strong cauliflower cheese & a delicious fluffy Yorkshire pudding made today by our chefs.

PUB CLASSICS & SEASONAL SPECIALS*

*NOT AVAILABLE AS PART OF THE SUNDAY ROAST 2 OR 3 COURSE OFFER

BEER BATTERED HADDOCK & CHIPS

North Sea beer battered haddock, mushy peas, chunky chips, homemade tartare & grilled lemon £15.75 (gf)(df)

CHEQUERS HOUSE BURGER

Two 4oz patties, brioche bun, bacon & maple jam, Emmental, lettuce, tomato & pickles, chunky chips & slaw £15.50 (gfo)(dfo)

NORFOLK OX LIVER & BACON

Pan-fried Norfolk Ox liver with streaky bacon chunks, smoked garlic mashed potato, green beans & rich onion gravy £15.25 (gf)

TANDOORI CAULIFLOWER STEAK

Local cauliflower steaks in tandoori marinade, coconut wild rice, butternut puree, mint raita & coriander oil £17.50 (v)(ve)(gf)(df)

COQ AU VIN

Red wine & brandy sauce with crispy bacon, chestnut mushrooms, pearl onions, potato puree, & purple sprouting broccoli £21 (gf)(df)

LEMON SOLE FILLETS

Crispy panko coated Lemon Sole fillets, lime & dill aioli, truffled hasselback potatoes, purple sprouting broccoli £18.75 (gf)(df)

MUSHROOM, LEEK & CHESTNUT SUET PUDDING

Steamed pudding with baby root vegetables, creamy mash, white wine & black pepper velouté £18.75 (v)(ve)(df)

PARMESAN CHICKEN

Parmesan panko chicken, saffron parmentier potatoes, tomato pesto coulis, purple sprouting broccoli, parmesan tuille £18.25 (gf)

SAVE THE BEST 'TIL LAST

Puddings from only £4.75 when you purchase a Sunday Roast. 2 Courses for £19.95.

LEMON & HONEY CHEESECAKE

BREAD & BUTTER PUDDING

Ginger biscuit base, with honeycomb and vanilla ice cream £8.25 (v) Hints of orange & ginger. Served with vanilla ice cream. £7.95 (v)

APPLE & ALMOND CRUMBLE

Served with vanilla ice cream £7 (gf)(df)(v)(ve)

CHOCOLATE BROWNIE

With vanilla ice cream, raspberry grit & caramel sauce £7.75 (v)(gf)

Allergen Codes GF = Gluten Free | DF = Dairy Free | V = Vegetarian | Ve = Vegan | O = Optional change can be made to the dish

Our menu descriptions may not include all ingredients, & our food is prepared in a kitchen where allergens are used. If you have an allergy, intolerance or dietary requirement please let your server know before placing your order.