

SUNDAY MENU

FOOD SERVED FROM 12NOON UNTIL 6PM

**MAIN & DESSERT £25.95*, 3 COURSES FOR
£29.95***

SOMETHING TO START

Three courses for £29.95 when you have a Sunday roast & dessert.

Swannington ham hock terrine, spiced pear chutney, toasted brioche £8.95 (gfo)(df)

Stuffed Gressingham quail, chestnut & shallot farce, grape relish, pomegranate molasses £8.95 (gf)(df)

Crayfish cocktail with Marie rose, homemade Norfolk crunch roll £7.50 (gfo)(df)

Butternut squash soup, watercress oil, toasted pumpkin seeds, homemade Norfolk crunch roll £6.75 (df)(gfo)(v)(ve)

SUNDAY ROAST – THE MAIN EVENT

ROSEMARY ROASTED NORFOLK BEEF £20.95

THYME ROASTED SWANNINGTON PORK SHOULDER £18.95

BUTTER ROASTED CHICKEN SUPREME & BUTCHERS STUFFING £19.50

HOMEMADE NUT ROAST £18.95 (ve)(v)(df)(gf)

Served with goose fat roast potatoes, maple roasted parsnips, carrot puree, seasonal vegetables, red wine braised red cabbage, cauliflower cheese & Yorkshire pudding

*Nut Roast served with roast new potatoes & herb roasted carrots & parsnips. Cauliflower cheese &

PUB CLASSICS & SEASONAL SPECIALS*

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

North Sea caught & "Ampersand Pilsner" beer battered haddock, freshly minted mushy peas, chunky chips, homemade tartare & grilled lemon £18.95 (gf)(df)

Swannington Cumberland pin wheel, bubble and squeak potato cake, charred shallots, tender stemmed broccoli, rich red wine and onion marmalade gravy £17.95 (gf)(df)

Chequers House Burger; Two 4oz patties, warm bretzel bun, bacon & maple jam, Monterey jack, lettuce, tomato & pickles with chips & slaw £18.50 (gfo)(dfo)

Pan seared Swannington beef rump cap with herb crust, celeriac & potato pave, bone marrow butter, charred winter onions, garlic roasted sprouting broccoli, red wine jus, watercress oil £30.95 (gf)(df)

Pan fried North Sea hake, Ratte Hasselback potatoes, butternut squash puree, caramelised hispi cabbage, sauté shredded sprouts, caper beurre noisette £27.95 (gf)(df)

Mustard & maple crispy celeriac strips, roasted butternut & herb terrine, warm winter chutney, chickpea and potato flatbread, herb tahini, pickled shallots, toasted pine nuts £20.95 (gf)(df)(v)(ve)

SAVE THE BEST 'TIL LAST

2 Courses for £25.95 when you have a Sunday roast & dessert.

Chocolate brownie sundae, caramel sauce, hazelnut crumb, whipped cream, vanilla ice cream £7.95 (v)(ve)(dfo)(gf)
Apple & blackberry crumble, crème anglaise £8.50 (v)

Passionfruit posset, lime cream cheese, coconut flapjack, passionfruit, lime & mint salsa, coconut flakes £8.75 (gf)(df)(v)(ve)
Apple & cranberry bread & butter pudding, maple crème fraîche, poached cranberries £8.50 (v)

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.