News from 1066 at the Chequers

Restaurant; Bar and Shop

MAKE A DATE IN YOUR DIARY AND MAKE A RESERVATION

OPEN THURSDAY TO SUNDAY

MORNING COFFEE

Thursday, Friday and Saturday
From 12.00 midday

LUNCH

Thursday to Sunday Served from 12.00 midday until17.00 hours Sunday 12.30 till 14.00

AFTERNOON TEA

There is nothing quite like a traditional English afternoon tea Available on Thursday, Friday, Saturday and Sunday Price:20.50 Reservations required

TAPAS ON THE TERRACE (OR TAVERN)

Every Friday and Saturday 6.00 pm until 8.00 pm

PUDDINGS TO GO

If you are too full for Pudding today why not let us pack A pudding for you to take home to enjoy later!

TAKE AWAY AFTERNOON TEA

If you love Afternoon Tea and would like to enjoy this At home, just give us two day's notice for collection from Chequers

THE SHOP AT 1066 AT THE CHEQUERS

We have a number of table top items supplied from **India Jane & Ulster Weavers** also a broad selection of greeting cards.

RESTAURANT MENU

Starters

SOUP OF THE DAY 5.50

GOATS CHEESE BRUSCHETTA (V)(H)

Grilled goats cheese with a cranberry and orange sauce on rye bread 9.75

GIN HERRING.

Marinated herring in gin, served with cucumber salad, crushed black peppers and capers on rye 11.50.

GREENLAND SHRIMPS IN PYRAMID

Greenland shrimps and mayonnaise, served on rye and topped with lumpfish caviar 11.00

THE BOSS'S FAVOURITE

Smoked Scottish Salmon, topped with cream cheese artichoke hearts on rye bread 14.00

THE VIRGIN'S MIDNIGHT SNACK

A breast of chicken in mayonnaise, served with sauté Potatoes & pan fried batons of carrots on rye

Mains

FISH CAKES

Two homemade fishcakes with sauté potatoes & salad leaves 15.50

FRIKADELLAR.

A perfect collection of Swedish beef and pork meatballs with red cabbage sour cream served on rye

15.75.

BEEF PATTIES

Old Danish dish with fresh ground beef patties on buttered.
Rye bread, pickled red cabbage, pan fried onions
& sauté potatoes
15.75

HONEY AND GARLIC SALMON

A darn of salmon, oven baked with butter, Garlic & honey and served on a bed of basmati rice 17.50

FRIED FILLET OF FISH "A'SWEDE"

Pan fried fillet of fish, garnished with Greenland prawns, remoulade sauce, minted peas & homemade chips

16.75

COTTAGE PIE WITH BLUE CHEESE MASH

Served with Onion Gravy 12.75

PEAR AND GOATS CHEESE TARTLETS (V)

Two tartlets filled with goats cheese and topped with pear & honey served with salad leaves and balsamic dressing 12.25

SHOOTING STAR

Pickled Herring, Oak smoked salmon & Greenland Shrimp served with remoulade sauce on Rye bread.

14.50

TAGLIATELLE (V) WITH WATERCRESS, PESTO

and served topped with walnuts and black olives 14.50

DILL HERRING AND WARM POTATO SALAD

A salad of baby potatoes, finely cut dill herring with a vinaigrette dressing 13.75

On the side

Green or mixed salad with balsamic dressing. 4.00

Spinach with nutmeg. 4.00

Sauté potatoes 4.00

Fresh seasonal vegetable 4.00

Homemade chips 4.00

V. VEGETARIAN

FOOD ALLERGIES & INTOLERANCES

PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL WHEN MAKING YOUR ORDER. WE CANNOT GUARANTEE 100% THAT OUR PREMISES ARE GLUTEN & NUT FREE.

OUR FOOD IS FRESHLY PREPARED AND MAY RESULT IN A SLIGHT DELAY AT PEAK TIMES.

A 10% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 8 AND OVER

Light Bites

THURSDAY TO SATURDAY 12.00 UNTIL 17.00

CHARCUTERIE PLATTER

Selection of cured meats, Stilton, Norfolk brie, cherry tomatoes, green & black olives with warmed bread.

One Person 11.25. Two Person 17.75

BRESSINGHAM PLOUGHMAN'S

Mature Cheddar Cheese Chutney & crusty bread 8.50

CHEQUERS PLOUGHMAN'S

Stilton cheese, Chutney & crusty bread 9.25

NORFOLK PASTIE

Chutney, piccalilli & salad

8.75

SANDWICHES

WITH A SALAD GARNISH AND POTATO CRISPS

Ham & English Mustard 7.50

Beef & Horseradish 7.50.

Cheese & Chutney 6.50

Chicken & Mayonnaise 7.50

Smoked Salmon & Cream Cheese 8.75

Two Hot Pear & Goats Cheese Tartlets
With a salad garnish
12.25

Homemade chips 4.00

Morning Coffee, Tea & Pastries

Our coffees are 100% Arabica bean from Costa Rica and freshly ground to order. Our teas and coffees are supplied by Miles tea & coffee merchants from Minehead in Somerset

Cafetière per person	3.00	Chocolate	3.75
Americano	3.00	Espresso	3.00
Double Espresso	3.50	Espresso Macchiato	3.00
Cappuccino Medium	3.00	Cafe Latte	3.00
Cappuccino Large	3.75	Iced Coffee	3.00

Add a syrup to your coffee Vanilla, Caramel or Hazelnut 0.25p

De-caffeinated coffee available & 0.50 on the above prices

Earl Grey Special Blend-Smugglers Gold- Sencha Green Tea-Egyptian Pure Spearmint-Lapsing Suchong teas 3.00 per person

Croissant 3.00, Cinnamon Roll 3.00, Almond Custard 3.00 Fruit Scone, Preserve & Cream 3.00

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Puddings and Cheese

TREACLE & GINGER SPONGE

Served with creamy custard or cream 7.50

AMARETTO & CHOCOLATE

Served Semi-Freddo 7.50

AFFOGATO

Vanilla Ice Cream & Espresso Coffee 7.50

ICE CREAM

Vanilla, Chocolate, Strawberry, Salted Caramel, Coffee 7.00

A TRIO OF CHEESES

Brie, stilton and mature Cheddar cheese 9.50