

RESTAURANT

MENU

Starters

SOUP OF THE DAY

£6.50

GOATS CHEESE BRUSCHETTA (V)(H)

GRILLED GOATS CHEESE WITH A CRANBERRY AND ORANGE
SAUCE ON RYE BREAD

£10.75

GIN HERRING.

MARINATED HERRING IN GIN, SERVED WITH CUCUMBER SALAD,
CRUSHED BLACK PEPPERS AND CAPERS ON RYE

£13.00

GREENLAND SHRIMPS IN PYRAMID

GREENLAND SHRIMPS AND MAYONNAISE,
SERVED ON RYE AND TOPPED WITH LUMPFISH CAVIAR

£12.50

THE BOSS'S FAVOURITE

SMOKED SCOTTISH SALMON, TOPPED WITH CREAM CHEESE
ARTICHOKE HEARTS AND SERVED ON RYE BREAD

£15.50

SHOOTING STAR

PICKLED HERRING, OAK SMOKED SALMON &
GREENLAND SHRIMP SERVED WITH REMOULADE SAUCE
ON RYE BREAD.

£14.50

PEAR AND GOATS CHEESE TARTLETS (V)

TWO TARTLETS FILLED WITH GOATS CHEESE AND TOPPED WITH PEAR
& HONEY SERVED WITH SALAD LEAVES AND BALSAMIC DRESSING

£13.25

**ALL PRICES ARE INCLUSIVE OF VAT AT THE CURRENT RATE
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

Mains

HADDOCK & MOZZARELLA FISH CAKES

*Two homemade fishcakes with sauté potatoes
& salad leaves*

£15.95

28 DAY AGED FILLET STEAK

*Prime Filet Steak cooked to your taste with garlic butter
Served with grilled tomato, mushrooms and home
made chips*

£25.50

FRIKADELLAR.

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

£16.75.

FRIED FILLET OF FISH "A'SWEDE"

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

£16.75

BEEF PATTIES

Old Danish dish with fresh ground beef patties on buttered.

*Rye bread, pickled red cabbage, pan fried onions
& sauté potatoes*

£16.75

BLACKENED FILLET OF COD

Pan fried with a Cajun coating

Served with Green Beans and Sauté Potatoes

£16.75

THE VIRGIN'S MIDNIGHT SNACK

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

£14.25

On the Side and Salads

TOMATO & BUFFALO MOZZARELLA SALAD

*Three types of tomato with Mozzarella cheese
and our house dressing.*

£7.50

GREEN BEAN SALAD

*Green Beans, lightly cooked and served with
a dressing of Toasted Sesame oil, Ginger
and Peanut Butter*

£7.50

GREEN OR MIXED SALAD WITH BALSAMIC DRESSING.

£4.00

SAUTÉ POTATOES

£4.00

SPINACH WITH NUTMEG.

£4.00

FRESH SEASONAL VEGETABLE

£4.00

HOMEMADE CHIPS

£4.00

V. VEGETARIAN

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Puddings and Cheese

TREACLE & GINGER SPONGE

£7.50

BLACK CHERRY BAKEWELL TART

Cherries, Frangipani Sponge topped with Hazelnuts

£7.50

ROASTED FIG TARTLET

Hazelnut shortcake pastry, almond and pistachio cream and roasted figs

£10.00

TIRAMISU TORTE

Inspired by the famous Italian dessert with mascarpone cheese

£8.25

BAKED GINGERBREAD CHEESECAKE

With gingerbread pieces on a ginger biscuit

£8.00

AFFOGATO

*Madagascar Vanilla Pod Ice Cream served with Espresso Coffee to pour over
with Amaretto Liqueur +£4.50*

with Bailey Irish cream Liqueur +£4.50

£7.50

ICE CREAM

THREE SCOOPS

*Madagascar Vanilla , Belgian Chocolate, Strawberry, Salted Caramel, New York Coffee
Mango and Raspberry Sorbet*

£8.50

A TRIO OF CHEESES

Brie, stilton and mature Cheddar cheese, Tomato Chutney, Assorted Biscuits, Grapes and Celery

£10.50

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Light Bites

THURSDAY TO SATURDAY
12.00 UNTIL 17.00

BRESSINGHAM PLOUGHMAN'S

MATURE CHEDDAR CHEESE
CHUTNEY & CRUSTY BREAD
£9.50

CHEQUERS PLOUGHMAN'S

STILTON CHEESE,
CHUTNEY & CRUSTY BREAD
£9.50

NORFOLK PASTIE

CHUTNEY, PICCALILLI & SALAD
£9.50

SANDWICHES

WITH A SALAD GARNISH AND POTATO CRISPS

HAM & ENGLISH MUSTARD
£8.50

BEEF & HORSERADISH
£8.50.

CHEESE & CHUTNEY
£7.50

CHICKEN & MAYONNAISE
£8.50

SMOKED SALMON & CREAM CHEESE
£10.75

TWO HOT PEAR & GOATS CHEESE TARTLETS
WITH A SALAD GARNISH
£13.25

CHEQUERS CLUB SANDWICH

A DOUBLE DECKER OF TOASTED BREAD, ROCKET, CHICKEN, BACON AND TOMATO
£12.75

HOMEMADE CHIPS

£4.75

Morning Coffee, Tea & Pastries

OUR COFFEES ARE 100% ARABICA BEAN FROM COSTA RICA AND FRESHLY GROUND TO ORDER.

CAFETIÈRE PER PERSON	£3.50	CHOCOLATE	£4.25
AMERICANO	£3.50	ESPRESSO	£3.00
DOUBLE ESPRESSO	£3.50	ESPRESSO MACCHIATO	£3.00
CAPPUCCINO MEDIUM	£3.50	CAFE LATTE	£3.50
CAPPUCCINO LARGE	£4.00	ICED COFFEE	£3.50

ADD A SYRUP TO YOUR COFFEE
VANILLA, CARAMEL OR HAZELNUT
£0.50P

DE-CAFFEINATED COFFEE AVAILABLE AT 0.50 ON THE ABOVE PRICES

EARL GREY SPECIAL BLEND-SPECIAL BLEND BREAKFAST - MINT TEAS
£3.50
PER PERSON

CROISSANT 4.00,
FRUIT SCONE, PRESERVE & CREAM 3.00

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