

## MORNING MENU – COFFEE, TEA AND PASTRIES

### COFFEES

OUR COFFEES ARE 100% ARABICA BEANS AND AS WITH OUR TEAS ARE SPECIALLY SELECTED BY MILES & CO TO MIX WELL WITH OUR WATER IN BRESSINGHAM.

WE ALSO OFFER DE-CAFFEINATED COFFEE

CAFETIÈRE PER PERSON	£4.00	CIOCOLATTA	£4.00
AMERICANO	£4.00	ESPRESSO	£4.00
DOUBLE ESPRESSO	£4.00	ESPRESSO MACCHIATO	£4.00
CAPPUCCINO	£4.00	CAFÉ LATTE	£4.00
ICED COFFEE	£4.00		

ADD A SYRUP TO YOUR COFFEE-VANILLA, CARAMEL AND HAZELNUT **£0.50**

DE-CAFFEINATED COFFEE AVAILABLE **£0.50** ON THE ABOVE PRICES

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### TEAS **£4.00 PER PERSON**

SUFFOLK SPECIAL BLEND TEA  
BLUE LADY EARL GREY  
ROOIBOS DECAF  
LEMON  
PEPPERMINT  
GREEN TEA

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### PASTRIES

SCONES. £3.00  
CROISSANT- £4.00  
DANISH £4.00

A SELECTION OF CAKES ARE AVAILABLE, PLEASE ASK FOR THE CHOICE TODAY

**CREAM TEA-£11.50 PER PERSON**

**TWO SCONES WITH NORFOLK PRESERVE AND CLOTTED CREAM**

**SUFFOLK SPECIAL BLEND TEA**

**OR**

**EARL GREY BLUE LADY TEA**

**OR**

**COFFEE OF YOUR CHOICE**

**AFTERNOON TEA-£23.25 PER PERSON**

**HOT SAVOURY TARTELETTE**

**MIXED SANDWICHES ON WHOLEMEAL BREAD**

**SCONES WITH NORFOLK PRESERVE AND CLOTTED CREAM**

**PASTRIES**

**FRUIT CAKE**

**SUFFOLK SPECIAL BLEND TEA, EARL GREY TEA**

**OR COFFEE OF YOUR CHOICE**

**WHY NOT ENJOY A GLASS OF PROSECCO -£6.00**

**PLEASE LET US KNOW IF YOU ARE GLUTEN FREE.**

1066  
at  
The Chequers  
Restaurant and Bar

***“There is no love sincerer than the love of Food”***  
***George Bernard Shaw***

***Why not start with a glass of Aquavit, the ideal schnapps for  
a fish smorrebrod***

<b>Sri Lankan Sweet Potato Soup (Hot) (V).</b> <i>Sweet potato, cream and spice and cheese scone.</i>	£6.50
<b>Broccoli soup with stilton (Hot)</b> <i>celery, chicken stock, potato, spinach, cream and stilton cheese and a cheese scone.</i>	£6.50
<b>Skagen Fish Soup</b> <i>Scandinavian Fish Soup with hot toast and rouille.</i>	£10.75
<b>Gin herring</b> <i>marinated herring in gin, served with cucumber, salad, crushed black peppers, capers on sour dough bread.</i>	£14.50
<b>Shooting Star</b> <i>Pickled Herring, Oak smoked Salmon, with Greenland Shrimps in mayonnaise and served with remoulade sauce on sour dough bread.</i>	£17.95
<b>Greenland shrimps in pyramid</b> <i>Greenland shrimps with mayonnaise served on sour dough bread.</i>	£14.75
<b>King Prawns in Garlic Butter.</b> <i>served with sour dough bread.</i>	£15.75
<b>Baked Cromer crab (Hot)</b> <i>baked crab blended with breadcrumbs with a cheese topping and a remoulade sauce.</i>	£12.75

<b>The Boss's favourite</b>	£16.75
<i>smoked salmon, cream cheese, artichoke hearts, served on pumpernickel bread</i>	
<b>Pear and Goats Cheese Tartlets (Hot) (V)</b>	£13.25
<i>Two tartlettes filled with Goats Cheese and topped with Pear and honey</i>	
<b>Quiche Lorraine Tartlets (Hot)</b>	£12.25
<i>two tartlets, served with a cheese, ham and spring onions</i>	
<b>Michaels potato wedge</b>	£12.75
<i>sliced potatoes, mayonnaise, Greenland shrimp on sour dough bread</i>	
<b>Classic potato</b>	£12.75
<i>sliced potatoes served with crispy smoked back bacon, red onion and peppercorns with mayonnaise on sour dough bread</i>	
<b>Sweet &amp; Sour Chicken</b>	£12.75
<i>breast of chicken, served in a soy sauce with mango chutney and spring onions on sour dough bread.</i>	
<b>Virgins Midnight snack</b>	£12.75
<i>chicken mayonnaise sauté potatoes, on toasted sour dough bread.</i>	
<b>Roast pastrami beef</b>	£13.95
<i>cherry tomatoes, crispy sauté potato, and horseradish on pumpernickel bread.</i>	
<b>Beef patties with onions and fried egg (Baby Burgers).</b>	£15.95
<i>old Danish dish with fresh minced beef patties on buttered sour dough bread, pickled red cabbage and pan fried onions.</i>	
<b>Frikadellar (Hot)</b>	£17.50
<i>A perfect collection of Swedish beef and pork meatballs and red cabbage served on pumpernickel bread.</i>	
<b>Mozzarella and White Fish Fish Cakes(G.F).</b>	£17.50
<i>mix of salmon and white fish served with remoulade and green beans. and home made chips</i>	
<b>Fried Fillet of White Fish "A Swede".</b>	£17.50
<i>Crumbed fillet of Fish, garnished with Greenland prawns, Remoulade Sauce, Minted Peas and Home made Chips.</i>	

## Vegetarian Dishes

<b>Artichoke Hearts(V)</b>	£15.50
<i>Artichokes, slices of cucumber, red onion rings and pickled cabbage on sour dough bread with our house vinaigrette dressing on the side</i>	
<b>Goats cheese bruschetta (Hot)(V)</b>	£10.25
<i>grilled goats cheese with cranberry sauce on toasted sour dough bread</i>	
<b>Green Beans with toasted almonds</b>	£4.75
Spinach with Nutmeg.	£4.50
Green Beans	£5.50
Sauté Potatoes	£4.75
Home made Chips	£5.75

## Closed Sandwiches and Light Bites

Ham and Mustard	£8.50
Beef and Horseradish	£8.50
Cheese and Home made Chutney	£7.50
Chicken and Mayonnaise	£8.50
Smoked Salmon and cream cheese	£9.75
Club Sandwich	£14.50
Three slices of toasted bread, chicken mayonnaise, bacon and tomato	
Norfolk Pastie	£8.75
with chutney, piccallili and salad leaves	
Bressingham Ploughmans	£10.25
Mature Cheddar Cheese, Chutney, Celery and Crusty Sour Dough Bread	
Chequers Ploughmans	£10.75
Stilton Cheese with Chutney, Celery and Crusty Sour Dough Bread.	

## Puddings

Treacle and Ginger Sponge Pudding	£7.50
Crème Brulee	£7.75
Bakewell Tart (Hot or Cold)	£7.75
<i>Served with pouring cream or custard or with Vanilla Ice cream</i>	£8.75
Green figs with cream	£7.25
Affogato.	£7.50
Madagascar Vanilla Pod Vanilla Ice Cream served with Espresso coffee to pour over	
With Amaretto Liqueur.	£12.00
With Baileys Irish Cream Liqueur.	£12.00
Norfolk Dairy Ice Cream and Sorbets	£7.50
<i>Vanilla, Chocolate, Strawberry, Salted Caramel, Coffee, Raspberry Sorbet, Elderflower Sorbet</i>	

## Cheeses

£10.50

*A choice of our three English cheeses Stilton, Brie and Vintage Cheddar  
Crispy crackers and grapes and celery*

## Food Allergies

*Please speak to our staff about the ingredients in your meal when making your choice. We cannot guarantee 100% that our premises are gluten and nut free.*

*Our food is freshly prepared and may result in a slight delay at peak times.*

*A 10% service charge will be added for parties of 6 or more.*

# 1066 at The Chequers

Glass.	Glass.	Glass.	Bottle
125ml	175 ml.	250ml	

## Sparkling Wines & Champagnes

1. Prosecco Italy. <i>Very fresh with pleasant fruity notes. Well-balanced, soft and full with good length. Extra Dry.</i>	6.00	8.00	28.00
2. Festillant Cuvee Blanche <i>A non-alcoholic sparkling wine from the Loire region of France</i>	6.00	8.00.	28.00
3. Society Saumur Brut NV. France. <i>A delicious sparkler , a little honeyed and round, yet dry, crisp and refreshing</i>	6.50.	8.50	32.00
4. Champagne Albert Lebrun Premier Cru Brut N.V. <i>Blend of Pinot Noir &amp; Pinot Meunier with an aroma of red berries</i>			60.00
5. Veuve Cliquot Yellow Label 2012.			120.00

## Red Wines

6. Gentleman Vigneron Merlot, IGP Atlantique 2020 France. <i>Vilified without sulphur and short vatting, dominated by soft and generous fruit</i>	4.80.	6.00.	8.00	24.00
7. Marcel Malbec, du Cedre Vin de France 2022 <i>Select first a Malbec for its violet and liquor ice aromas. Add then a delicate Cabernet Franc displaying wonderful cassis and peppery flavors, all best served slightly chilled</i>	4.80	6.00	8.00	24.00

8.Montepulciano d'Abruzzo, Vigna Corvino 2022 Italy	6.00	8.00	11.20	28.50
<i>Blackcurrant, damson, red cherries are in evidence with some finely knit tannins and warming tobacco spice.</i>				
9.Navajas Crianza 2018 Spain.	6.00.	7.50	10.00	30.00
<i>Aged for 12 months in oak barrels. On the palate it is round and smooth with firm acidity and sweet elegant tannins</i>				
10.Château de Roques,St Emilion 2015.	10.00	12.50	16.50	50.00
<i>A grand wine of Bordeaux, intense crimson, with expressions of black fruit. On the palate the attack is supple and rich.</i>				

### White Wines

11.Chardonnay Lascar Classic, Central Valley 2020 Chile	4.80	6.00	8.00	21.00
<i>Generous notes of white fruits and citrus. Well balanced and lively on the palate with delicate lemony notes.</i>				
12.Pinot Grigio Delle Venezie 2022.	5.00	6.25	8.00	24.50
<i>A light fruity wine from the Venice region of Italy</i>				
14.Berticot Sauvignon Blanc France	5.00	6.25	8.00	25.00
<i>Produced from Sauvignon Blanc grapes grown in the Duras region of Bordeaux, notes of green apple and citrus with a hint of exotic fruits on the finish .(Zero Alcohol)</i>				
15.Chateau de la Presle Sauvignon 2022	5.50	7.00	9.25	27.50
<i>From the Loire region a zesty, tangy acid structure. The style is clean and dry, resulting in a crisp and refreshing finish</i>				
16.Navajas, Blanco Crianza 2018.Spain	5.50	7.00.	9.25	27.50
<i>Aged in new oak barrels for a minimum 6 months, Complex, exuberant aromas blend with notes of tropical fruit and the smoky hints provided by its barrel aging.</i>				

## Rose Wines

17. Rose, Duo des Plages 2024 France. 6.00. 8.00 9.50 28.00  
*A crisp Rose from Languedoc with aromas of strawberry and raspberry*

## Dessert Wines

18. Dessert Semillon 2017 (Half Bottle) 20.00  
*Picked late on the vine the grapes natural sugars have been allowed to intensify, resulting in a Golden-hued wine boasting a concentration of citrus, peach and apricot flavours. Excellent with both sweet desserts and with blue cheese .*

19. Château L'Enclos des Roses 2013 (500 ml) 45.00

*All the above prices are inclusive of VAT at the current rate.*

