

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 Saturday
Served from 12.00 midday until 17.00 hours*

**ROAST
SUNDAY LUNCH**
Served from 12.30 until last orders at 14.30 hours

AFTERNOON TEA
*There is nothing quite like a traditional English afternoon tea
Available on Thursday, Friday, Saturday and Sunday
Price: 19.50
Reservations required*

TAPAS ON THE TERRACE
*Every Friday and Saturday
May to September
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

GARLIC PRAWNS

Traditional Andalusian dish of prawns cooked in butter and garlic and served with rustic bread.
11.50

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' FAVOURITE

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

PORK, APRICOT AND PISTACHIO TERRINE

served with fresh, red onion rings
toasted bread & tomato chutney
11.50

THE VIRGIN'S MIDNIGHT SNACK

A breast of chicken in mayonnaise, served with sauté Potatoes & pan fried batons of carrots on rye
13.00

SHOOTING STAR

Herring, smoked salmon, lumpfish caviar & Greenland shrimp served with remoulade sauce on rye
14.00

**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 PREMISIS 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

FISH CAKES

*Two homemade fishcakes with sauté potatoes
& salad leaves*
15.50 (v)

HONEY AND GARLIC SALMON

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

FRIKADELLAR.

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

15.75.

FRIED FILLET OF FISH "A'SWEDE"

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

16.75

BEEF PATTIE

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

CUMBERLAND SAUSAGE & MASH

Served with Onion Gravy
14.75

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

PANCETTA CHICKEN

*Filled with Mozzarella Cheese and sun dried tomatoes
sauce and wrapped in Serrano Ham*
18.75

TOMATO SALAD, MAMAN BLANC

Tomato, red Onion, Mozzarella and Basil
13.75

DILL HERRING AND WARM POTATO SALAD

13.75

On the side

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

99

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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 9.25. Two Person 17.75

BRESSINGHAM PLOUGHMAN'S

Mature Cheddar Cheese
Chutney & crusty sour dough bread
7.00

CHEQUERS PLOUGHMAN'S

Stilton cheese,
Chutney & crusty sour dough bread
9.25

NORFOLK PASTIE

Chutney, piccalilli & salad
8.75

PORK, APRICOT AND PISTACHIO TERRINE

served with red onion rings
Toasted bread & chutney
11.50

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

SUMMER PUDDING

With creamy custard or cream

7.50.

TREACLE & GINGER SPONGE

Served with creamy custard

7.50

TIRAMISU

Served with creamy custard or cream.

7.50

CHOCOLATE SEMIFREDDO

Served with cream

7.50

TREACLE TART

With cream or custard

7.50

ICE CREAM

Vanilla, Chocolate, Strawberry, Salted Caramel, Coffee

7.00

A TRIO OF CHEESES

Brie, stilton and mature Cheddar cheese

12.75