

News from
1066
at the Chequers

Restaurant; Bar and Shop

**Make a date in your diary
And make a reservation**

MORNING COFFEE

*Thursday, Friday and Saturday
From 11.00 am*

Roast

SUNDAY LUNCH

Served from 12.30 until last orders at 14.30 hrs

AFTERNOON TEA

There is nothing quite like a traditional English afternoon tea

Available on Thursday, Friday, Saturday and Sunday

Price: 18.50

Reservations required

TAPAS ON THE TERRACE

Every Friday and Saturday

throughout the summer

6.00 pm until 8.00 pm

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 LUNCH MENU

Summer 2021

Hot Soup

SOUP OF THE DAY

Served with a hot cheese scone and butter.

6.50

SKAGEN SOUP

Scandinavian version of Bouillabaisse served with Rouille and hot cheese scone with butter

10.50

From our Smorrebrod selection

ROAST BEEF SCHONNEMANN

Slices of cold Beef, hollandaise sauce, sauté Potatoes, served on Rye

11.00

GOATS CHEESE BRUSCHETTA (V)(H)

Grilled Goats Cheese with a cranberry and orange sauce on Rye

8.75

GIN HERRING.

Marinated herring in gin, served with cucumber salad, crushed black peppers and capers

on Rye

9.50.

GREENLAND SHRIMPS IN PYRAMID

Greenland shrimps and mayonnaise, served on Rye and topped

with caviar

9.75

THE BOSS'S FAVOURITE

Smoked Scottish salmon, topped with cream cheese, artichoke hearts and served on Rye

9.75

AVOCADO AND TUNA TARTARE

Fresh avocado topped out by chopped raw tuna. with a soy sauce on Rye

10.00

HAM AND HONEY TERRINE

Prime ham, honey and served with fresh, Red onion rings red pickled cabbage on Rye

9.75

THE VIRGIN'S MIDNIGHT SNACK

A breast of chicken in mayonnaise and served with saute Potatoes and pan fried batons of carrots on Rye

13.50.

SHOOTING STAR

Herring, smoked salmon, lumpfish caviar and Greenland shrimp served with remoulade sauce on Rye

12.75

ANTIPASTI PLATTER FOR TWO

Serrano Ham, Salami, Stilton, Norfolk Brie, Cherry Tomatoes, Green and Black Olives, Mustard, Himalayan Rock Salt with warmed Bread.

16.75

Our Hot Smorrebrod

HADDOCK AND MOZZARELLA FISH CAKES

Two homemade fishcakes served on an apple and horseradish slaw with a remoulade sauce

15.00 (V)

BAKED CRAB

Fresh Crab meat mixed with grated parmesan cheese and breadcrumbs and served with a remoulade sauce

12.50

FRIKADELLAR.

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

10.75.

FRIED FILLET OF PLAICE "A'SWEDE"

Pan fried breadcrumb fillet of plaice, garnished with Greenland prawns and remoulade sauce

13.00

All prices are inclusive of VAT at the current rate
If you have any allergies please ensure that you let us know before ordering.
Before ordering please speak to a member of our team if you have any food allergy or intolerance.

BEEF PATTIES

*Old Danish dish with fresh ground beef patties on buttered
Rye bread, pickled red cabbage , pan fried onions
and saute potatoes*

13.00

BEETROOT AND GOATS CHEESE SALAD

*A salad of baby lettuce leaves, beetroot and soft goats
Cheese and dressing.*
9.75.

PEAR AND GOATS CHEESE TARTLETS

*Two tartlets filled with goats cheese and topped with pear
honey served with salad leaves and balsamic dressing*
9.75 (V)

On the side

Green or mixed salad with balsamic dressing.
3.50

Sauté Potatoes
3.50

Spinach with Nutmeg.
3.75.

Fresh Seasonal Vegetable
3.50

V. VEGETARIAN

Puddings and Cheese

BROWNIES

With rum custard.
Please note:- there are nuts in the brownie.
6.50.

TREACLE AND GINGER SPONGE

Served with creamy custard
6.50

RASPBERRY BAKEWELL

Served with hot custard or cream.
6.50

PECAN PIE

Served with hot custard or cream
6.50

TIRAMISU WITH FRESH RASPBERRIES

With Cream
6.50

ICE CREAM

Vanilla, Chocolate, Strawberry, Salted Caramel.
6.50

A TRIO OF CHEESES

Brie, Stilton and mature Cheddar cheese, walnut bread and grapes
11.75

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Bar Menu

Thursday to Saturday
12.00 until 15.00

Soup of the Day
Served with a cheese scone or
crusty sour dough bread.
6.50

Chequers Ploughmans
Mature Cheddar or Stilton Cheese,
Chutney, Piccallili and crusty sour dough bread
9.25

Norfolk Pastie
Chutney, Piccallili and salad
8.75

Pea and Ham Terrine, chutney,
chutney, sour dough bread and butter
7.75

Granary Sandwiches
with a salad garnish and potato crisps

Ham and English Mustard
5.75
Chicken and Mayonnaise
5.75

Beef and horseradish
6.50.
Smoked Salmon and Cream Cheese
7.25

Cheese & Chutney
4.75

Two hot Pear and Goats cheese tartlets
With a salad garnish
9.75

Morning Coffee, Tea and Pastries

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

Cafetiere per person	2.75	Ciocolatta	2.95
Americano	2.50	Espresso	2.50
Double Espresso	2.75	Espresso Macchiato	2.50
Cappacino Medium	2.75	Cafe Latte	2.50
Cappacino Large	3.25	Iced Coffee	3.00

Add a syrup to your coffee- Vanilla, Caramel or Hazelnut 0.25p
De-Caffeinated coffee available from 0.50 on the above prices

On the go - Try our Coffee to Go

TEAS
2.50
per person

Earl Grey Special Blend
Smugglers Gold
Sencha Green Tea
Egyptian Pure Spearmint
Lapsing Suchong

Pastries
Almond Croissant, Cinnamon Roll, Pain au Raisin,
2.00
Fruit Scones, Preserve and cream
2.50

