

# NIBBLES

£3.00 each or 4 for £10.00

- HOMEMADE SCOTCH EGGS**  
grain mustard
- PORK BELLY BITES**  
apple and walnut salsa
- CUMBERLAND SAUSAGE BITES**  
honey mustard glaze
- BATTERED COD FINGERS**  
beer battered, with homemade tartare sauce
- CHICKEN GOUJONS**  
hand battered, with sweet chilli
- NOCELLARA OLIVES** ✓
- HOUMOUS** ✓  
red pepper & cucumber crudites
- ROSEMARY & GARLIC FOCACCIA** ✓  
oil and balsamic dip

# STARTERS

Upgrade to a main\*

- SOUP OF THE DAY** 4.95  
granary or white bread
- CRISPY SQUID** 5.50  
lightly coated & deep-fried, sweet chilli sauce
- OXFORD BLUE & PEPPERCORN MUSHROOMS** 6.00  
mushrooms, peppercorn sauce, Oxford Blue, roasted crouzon
- SMOKED SALMON & AVOCADO** 8.00/14.00\*  
lime crème fraiche & caper berries
- HERITAGE BETROOT SALAD** ✓ 6.00/10.00\*  
feta cheese & candid walnuts
- FENNEL SALAMI SALAD** 7.00/12.00\*  
rocket & caper berries
- CHICKEN LIVER & BRANDY PARFAIT** 6.50  
wholemeal toast

# TO SHARE

- BAKED CAMEMBERT** 11.00  
red onion chutney, rosemary focaccia
- SPICY BEEF NACHOS** 12.00  
sour cream, guacamole
- LARGER BOARD** 15.00  
honey glazed ham, Barbers Vintage Reserve Cheddar, Scotch egg, pickled walnuts, semi dried tomatoes, crusty white & wholemeal bread, dressed rocket
- V - VEGETARIAN**

# MEAT

All our steaks are Billy Owton's 28 day dry aged Hampshire beef. All served with grilled tomato, mushrooms & onion rings and your choice of champ potatoes, chunky chips or sweet potato fries, and seasonal vegetables or house salad.

- 6oz RUMP** 9.95  
Ideal for the smaller appetite
- 8oz RUMP** 15.95
- 16oz RUMP** 24.95
- 12oz SIRLOIN** 20.95  
on the bone
- 10oz RIB EYE** 22.95
- 8oz FILLET** 23.95

- PORK T BONE** 12.95
- MINT GLAZED LAMB STEAK** 14.95
- 100Z GAMMON STEAK & FREE RANGE EGGS** 12.95

Add a sauce for 2.50 - Peppercorn, Oxford Blue, Jack Daniels, Bearnaise, Café de Paris

# FROM THE BERTHA

A Bertha is a charcoal oven, think of it as an indoor barbecue. The secret of the Bertha is its enclosed charcoal grill that ensures food retains all its natural moisture and flavour. So you get unbelievably succulent, char-grilled food every time.

- SALMON FILLET** 14.95  
new potatoes, peas, baby gem & salsa verde
- WHOLE SEA BASS** 14.95  
saffron rice, veg medley & Thai chilli dressing
- CORN FED CHICKEN BREAST** 12.95  
Oxford Blue & smoked bacon sauce, chips & vegetables

# OTHER MAINS

- TWICE COOKED BELLY PORK** 14.95  
sauteed garlic potatoes, apple & walnut salsa, vegetables & sage gravy
- MUSHROOM, PEA & MINT RISOTTO** ✓ 10.95  
mascarpone & watercress
- CHILL CON CARNE** 10.95  
basmati rice, tortillas & sour cream
- HONEY MUSTARD GLAZED HAM** 10.95  
two free range eggs, chunky chips, wholemeal or white bread
- HAND BATTERED COD** 12.95  
chunky chips, mushy peas & tartare sauce
- DRUNKEN SWINE PIE** 13.95  
Pork shoulder, leeks & onions slow braised in pear cider, finished with Oxford Blue & double cream

# BURGERS

- 6oz 100% pure ground British beef burger, little gem, tomato, floured bun, chunky chips & homemade coleslaw**
- PLAIN BURGER** 10.95
- SMOKED BACON & BRIE BURGER** 11.95
- GOATS CHEESE & RED ONION CHUTNEY BURGER** 11.95
- CHEQUERS BURGER** 14.95  
2x 6oz burgers topped with smoked bacon, cheese & a fried egg
- CAJUN CHICKEN BURGER** 10.95  
Grilled breast of chicken dusted in hot cajun spices, topped with chilli sauce & sourd cream
- SWEET CHILLI SALMON BURGER** 12.95  
little gem, tomato & lime crème fraiche
- HALLOUMI & FLAT MUSHROOM BURGER** ✓ 9.95

# OUR FAMOUS SUNDAY CARVERY! 14.95

- Choose from the following selection:**  
Roast sirloin of beef & hot horseradish sauce  
Roast leg of pork & apple sauce  
Roast leg of lamb & mint sauce  
Roast breast of turkey & homemade stuffing  
Honey roast gammon

- Help yourself to a selection of seasonal vegetables, roast potatoes, honey roast parsnips, stuffing, savoury gravy & home-made Yorkshire Puddings.

Add a dessert for only 3.50



# DESSERTS

- CHOCOLATE HAZELNUT BROWNIE** 5.00
- LEMON POSSET** 5.00
- TRIO OF LUXURY ICE CREAM** 4.50  
chocolate, strawberry, vanilla & toffee
- HOMEMADE WALNUT TREACLE TART** 6.00  
clotted cream
- ETON MESS** 5.00  
pudding of meringue, mixed berries & cream
- CHEESE BOARDS** .....
- CHOOSE A CHEESE** 5.50  
one of the below cheeses, biscuits, celery & chutney
- EXTRA CHEESES** 3.50
- EXTRA BISCUITS, CELERY & CHUTNEY** 2.00
- CHEESE PLATTER** 17.50  
all six cheeses with biscuits, celery & chutney

## BARBERS 1833 VINTAGE RESERVE CHEDDAR

**Shepton, Mallet Somerset**  
The Barber's story started six generations ago, in 1833, when Daniel Barber began making cheddar on Maryland Farm. Now, as the world's oldest surviving cheddar-makers, we're still here, making award-winning traditional cheddar. The Vintage Reserve Cheddar is powerfully intense, with an exceptional depth of flavour.

## LINCOLNSHIRE POACHER SMOKED

**Afford, Lincolnshire**  
Simon Jones, who started to make Lincolnshire Poacher cheese, is the fourth generation to be running the farm, which has been in the family since 1917. It is situated on the edge of the beautiful Lincolnshire Wolds about ten miles from the east coast. A traditionally smoked version of the gorgeous Lincolnshire Poacher. The cheese has an earthy and powerful taste that is nuttier than a mature cheddar with overtones of an aged alpine cheese and with the addition of smokiness becomes very robust and rustic.

## WOBBLY BOTTOM GOATS CHEESE

**Hitchin, Hertfordshire**  
Alan and Angela describe their 'Wobbly Bottom' Goats cheese as a true labour of love! Handmade everyday using only fresh milk from their own carefully managed Goat herd, to produce an outstanding artisan cheese which is one of the purest, freshest Goats cheeses you will ever taste.

## OXFORD BLUE BURFORD, OXFORDSHIRE

Oxford Blue is prepared using unpasteurised cow's milk and is aged for 14 to 16 weeks. It has been described as a "French-style English blue" similar to Dolcelatte and St. Agur cheeses, with a less strong flavour than Roquefort or Stilton.

## ROLLRIGHT LITTLE ROLLIGHT, OXFORDSHIRE

Rollright is a soft cow's milk cheese made by David Jowett and Antony Curnow on King Stone Farm in Oxfordshire. This style of washed rind cheese is inspired by the famous soft cheeses of the French and Swiss Alps, particularly Reblochon and Vacherin. The flavours are mostly buttery and savoury with full, but not overly pungent aromas.

## SUSSEX BRIE FIVE ASHES, EAST SUSSEX

A creamy grassy, tasting cheese, with a natural edible white rind. Made from cow's milk and much like the camembert will continue to mature in a fridge becoming softer and stronger.