

CHEQUER INN EVENING MENU

Wednesday - Saturday 6.00 - 8.45PM

SMALL PLATES & SHARERS

Mini Mezze Slate (v, vg)	8.00
Green chilli hummus, chilli & garlic marinated olives, kimchi, Pickles, warm breads (gf available)	
Baked Camembert	7.50
Served with red onion marmalade, drizzle of truffle oil & warm breads	
Homemade Soup (v, vg)	5.00
Warm Coburn & Baker Breads, Olive & Truffle oil or South Downs Butter (not vg)	
Ale battered Goujons	6.00
Ale battered Haddock Goujons with Tartar Sauce	
Chilli & Coriander Scotch Egg	6.00
Grain mustard mayo, Pickles	

AUTUMN MAIN PLATES & PUB GRUB

Local Ale battered fresh Fish & Chips	11.00
Homemade mushy peas & tartar Sauce, Triple cooked hand cut chips	
Local Sausage & Mash	11.00
Buttered green vegetables, rich red wine onion gravy	
Homemade Pie of the day & Vegetables (Please see board)	11.00
Anything from Buttered mash topped Fisherman's pie to South Downs Lamb Hotpot	
Confit British Duck Leg	14.50
Braised Cabbage, Buttered Mash, Red wine & Rosemary gravy	
High Welfare Thyme & Smoked Garlic Chicken Breast	14.50
Chicken Faggot, Colcannon Potato Cake, Buttered Cabbage, Red Wine Gravy	
Whole Pan Roasted Locally caught Plaice	15.00
Salsa Verde, Braised Lettuce, Crushed Jerusalem Artichokes with Crab Butter	
Trenchmore Farm Sussex Reared Angus Steak (See Board for today's Cut)	20.00
Grilled Tomato & Mushroom, Hand Cut Triple Cooked Chips	
Sauces: Bearnaise, Peppercorn, Garlic Butter, Aioli	2.00

BURGERS

All made in house & served in a toasted sour onion bun, baby gem lettuce, sliced tomato, pickles, coleslaw & fries

Trenchmore Farm wagyu Sussex beef burger	12.50
Cured local bacon, plenty of melted cheese, red onions, fig & date chutney	
Chicken Schnitzel Cordon Bleu Burger	12.50
Breaded homemade high welfare chicken burger oozing with melted cheese & Sussex cured ham. Fig & date chutney	
Black Bean & Wild Mushroom Burger (v, vg, n)	11.50
Home cultured cashew nut cheese, melted vegan cheddar, red onion marmalade, Truffle oil Fried wild mushrooms	



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SOURDOUGH STONE BAKED ARTISAN PIZZAS

Fresh 9/10" sourdough pizzas using local ingredients served in an Eco-friendly box

To eat in or takeaway

Our Margherita (v, vg available) 10.00

Marinated tomatoes, mozzarella, rich Italian tomato sauce, oregano and basil

Nuts about Mushrooms (v, vg, n) 11.50

Field & wild mushrooms, home cultured cashew nut cheese, vegan mozzarella, sun dried tomatoes, Italian tomato sauce, caramelised onions

The Brighton 11.50

Field & wild mushrooms, mozzarella, Brighton blue cheese, Italian tomato sauce, Caramelised onions, peppers (v)

Hog tied 12.50

Pulled local pork, chorizo, sausage, pepperoni, mozzarella, Italian tomato sauce, hint of chilli

LOADED FRIES & SIDES

Loaded Fries 6.50

- Kimchi, home pickled chilli & Melted Cheese (vg available)
- Brighton Blue, Crispy Bacon & Mushroom

Fries (vg, gf) 3.00

Fries with Cheese (gf) 4.00

Hand Cut Triple Cooked Chips (vg, gf) 4.00

With Cheese (gf) 5.00

Homemade Slaw (vg, gf) 2.00

SMALL PEOPLE

Baby margherita stone baked pizza 5.00

Free range high welfare battered chicken pieces, baked beans & fries 6.00

Kids Fish & Chips with mushy peas or baked beans 6.00

PUDS

Apple & Pear Crumble, Custard 5.00

**Chocolate Brownie,
Chocolate Ice cream** 5.00

Selection of Vegan Ice Creams (Please ask for details) 3.00

v vegetarian, vg vegan & dairy free, gf gluten free, n contains nuts. Gf buns available

