Phone Number: 01304 273 680

The Chequer Inn, 4 Chequer Lane Ash, Canterbury CT3 4ET

The Chequer Inn



Bar Nibbles

Pork Scratchings 2
Olives, cheese, bread, olive oil and balsamic vinegar 4
Cup of Soup 4
Scotch Egg, chorizo and pork with a soft yoke 4
Garlic Mushrooms, crusty bread 4
½ pint of prawns 10

Bar Menu

Locally made Cumberland sausage ring on bubble & squeak, gravy 13

Tender Calamari with Tartar sauce (Chips and Peas) 14

Fresh locally caught ale battered fish, chips and mushy peas, tartar sauce 13

Whole tail sampi, chips and mushy peas, tartar sauce 9

Gambas, sourdough bread and butter 13

Chequer Burgers (Beef or marinated Chicken), chips and homemade tomato sauce 13

Vegetarian stacked burger 12

(portobello mushroom, sweet potato & caramelised onions)

Local trio of sausages on parmigiana potatoes, housemade tomato sauce 12

Steak, chips and salad 16

Prego roll, chips and salad garnish 16

Bobotie, rice and sambals 15

Dirk's farm sausage, locally made, parmigiana potatoes, housemade tomato & onion smoor (Boerewors) **15**

Lamb neck curry (Cape Malay Style) with pairings **16**Roasted smoked ham hock, crispy crackling, bubble & squeak **18** (Eisbien)

Our food may contain traces of nuts. If you have an allergy, please inform a member of staff and we will happily accommodate your dietary needs.

If you have received excellent service, please feel free to tip the service staff. Tables of 6 or more will have a 10% service charge added. All the tips given are shared equally among all members of team. Not included management.

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The Chequer Inn Pub Menu

To Begin

Soup of the day, toast & olive oil 6
House cured salmon, wasabi mayo & chilli soya dips 10
Calamari and tartar sauce 8

Pate and toast (We change our house made pate often) **8**Pan fried chicken livers Peri Peri, crusty bread **9**Toasted Sourdough, wild mushrooms and baby vine tomatoes **8**

Main Event

Pies of the day, hearty gravy, mash and seasonal local veg 14
Wild mushroom & pea risotto 15 (V)
Penne Arrabbiata, shaved parmesan 12 (V)
Fresh grilled fish, herb crust, lemon, garlic, black 16
or brown shrimp butter cream (Jersey royals and seasonal local veg)
Duo of fresh seafood (Gambas and Calamari) 25
Trio of fresh seafood (Gambas, Calamari and fresh fish) 30
Duo and Trio served on rice with chips and seasonal local veg
Seafood Bouillabaisse, crusty bread 25
(the queen's recipe)

Slow roasted rolled shoulder of Kent lamb, stuffed with apricot & Lincolnshire, pork stuffing (rosemary, mint and red wine gravy on creamed potato, seasonal local veg) 18

Slow roasted belly of Kent pork, crispy crackling and fresh apple compote, rich gravy and whole grain mustard creamed potato, seasonal local veg 18

Chicken schnitzel topped with wild mushroom & thyme sauce, chips & peas 15

Hollandse Biefstiek (Pan fried pepper crusted fillet, button mushrooms, flambéed in

brandy and doused with cream) **30**Chargrilled fillet of Kent beef **28**Chargrilled Sirloin of Kent beef **25**

Our grills are served with Chips, portobello mushroom, ratatouille and a choice of sauce

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Puddings

Chocolate Mousse, clotted cream 7
Chequer Gypsy tart 7
Winter cheesecake, ginger syrup and warm berry compote 7
Treacle Sponge pudding 7
Chequer Cheese Board 11
(Selection of British cheese, grapes, celery sticks and caramelized red onion)
Ice Cream selection 2.2 per scoop

The final

Liquor Coffee's 8
Irish
Cointreau
Kahlua
Disaronno
Dom Pedro

Pudding Wine

Vistamar Moscatel 375ml 18

Straw yellow, with golden highlights. A great aromatic intensity, with hints of white flowers, white peaches, apricots and quinces. Long, pleasant and persistent finish on the palate.

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