



Message from our Chef.... The majority of our dishes are prepared from fresh local produce and as far as we are aware contain no G.M. Foods. We try to use seasonal ingredients produced in our own area wherever possible and are proud of our varied menu. Whilst we cannot guarantee that any of our dishes do not contain traces of nuts, we are happy to accommodate any special requirements diners might have.

Head Chef

Starters

Smoked Haddock & Thyme Veloute
With a Poached Hens Egg **£6.00**

Cream of Mushroom Soup
Finished with Sherry & Fresh Herbs **£4.50 v**

Potted Shrimps
With a Lemon & Herb Butter and Malted Bread **£8.50**

Crisp Filo Basket Filled With Whipped Goats Cheese & Chive Mousse
Served with a Citrus Beetroot Salad **£6.00 v**

Pressed Local Ham Terrine
With Dressed Shoots & Spiced Chutney **£5.50**

Smooth Chicken Liver Pate
With Homemade Chutney & Toasted Ciabatta **£5.50**

Crown of Melon
Filled with Fresh Pineapple in Rum Syrup **£5.00 v**

Stone Baked Garlic Flatbread
Topped with Plum Tomatoes, Mozzarella & Pesto **£5.00 v**

For a Copy of the Children's Menu, Please ask a Member of Staff



Main Courses

Grills & Meats

Pan Fried 8oz Rib Eye Steak Cooked to your Liking
With Homemade Chunky Chips **£17.00**

Pan Fried 8oz Fillet Steak Cooked to your Liking
With Homemade Chunky Chips **£19.95**

Chequers Mixed Grill
Steak, Gammon, Liver, Sausage, Egg, Chunky Chips & Garnish **£14.50**

Beef Stroganoff Flavoured with Brandy & Paprika
Finished in Cream Served with Steamed Rice **£13.00**

Assiete of Pork, Herb Rolled Fillet & Slow Roasted Belly
With Award Winning Sausage, Celeriac Puree & Cider Jus **£14.50**

Pot Roasted Pheasant Wrapped in Streaky Bacon
With an Autumnal Root Vegetable Casserole **£13.00**

Seared Calves Liver, Dijon Flavoured Potato Puree,
With Serrano Ham Crisp & Port Jus **£13.50**

Steak & Kidney Pie Cooked in Real Ale
Topped with a Pastry Crust, Chunky Chips & Peas **£12.00**

Breast of Chicken Wrapped in Parma Ham
With a Welsh Cheese & Grain Mustard Sauce **£12.00**



Fish Dishes

Cajun Blackened Snapper Fillet
With Chinese Greens & Hoi Sin Sauce **£12.50**

Pan Fried Cod Fillet
Braised Fennel, Leeks, Lemon & Saffron Buerre Blanc **£12.00**

Mixed Seafood Grill
With Homemade Aioli & Chunky Chips **£14.50**

Crispy Battered Fish
With Chunky Chips & House Tartar **£10.50**

1kg Gently Steamed Mussels
Cooked in White Wine & Cream **£11.50**

Steamed Fillet of Salmon
On a Bed of Chive Mash with a White Wine Buerre Blanc **£12.50**

Vegetarian Dishes

Crisp Filo Basket Filled with White Ratatouille
Glazed in Buffalo Mozzarella **£10.00**

Ribbons of Fresh Pasta
With Wild Mushrooms, Sage & Welsh Blue Cheese **£10.50**

Homemade Vegetable Lasagne
With Parmesan Shavings & Dressed Rocket **£9.50**

All Side Orders £2.50 per Dish

Steamed Greens
Potato Puree
Roasted Roots
Chunky Chips
Cauliflower Gratin
Garlic Bread
House Salad



Desserts All £5.95

Hot Peppered Pineapple

Flamed in Brandy & Served with Vanilla Pod Ice Cream

Warm Bakewell Tart

With Vanilla Scented Custard

Iced Tia Maria & Hazelnut Parfait

Warm Sticky Toffee Pudding

With Butterscotch Sauce

Individual Glazed Lemon Tart

Homemade Vanilla Cheesecake

With Woodland Berry Compote

Cheese £7.95

Welsh Cheese Board

Served with Home Made Chutney, Celery, Grapes & Water Biscuits

Tintern – Green Waxed Welsh Mature Cheddar Combined with Chives & Shallots

Perl Las Organic – A Gold Medal in 2002 Soft Blue Cheese Sourcing Local Organic Cows Milk

Y Fenni - Welsh Mature Cheddar with Mustard Seeds & Local Ale

Caerfai Organic Caerphilly – Pastures of Mixed Coastal Grasses & Mild Climate that adds to the Flavour of their Raw Milk Cheese

Tea & Coffee

Espresso	£3.00
Latte	£3.25
Cappuccino	£3.25
Hot Chocolate & Cream	£3.25
Filter Coffee	£2.50
Liqueur Coffee	£4.25
Fruit Teas	£3.00
Pot of Tea (per person)	£2.50



Bar Menu

Not feeling so hungry – try one of our lighter bites.....

Freshly Prepared Soup of the Day
With Homemade Bread £4.00

Smooth Chicken Liver Pate
Flavoured With Brandy £4.95

Smoked Salmon
With Caper Berries & Malted Bread Wedge £5.75

Caesar Salad of Baby Leaves
With Crispy Bacon, Anchovies & Croutons £8.25

Fresh Ribbons of Pasta
Masked In A Rich Bolognaise Sauce £8.95

Venison Sausage
With Rich Onion Gravy & Buttered Mash £9.50

Chequers
RESTAURANT



Omelettes – Why Not Create Your Own £7.50

Served with Chunky Chips & House Salad

Choose from:

Parma Ham & Welsh Blue Cheese

Smoked Salmon & Prawns

Mixed Olives, Blush Tomatoes & Basil

Chequers Ploughman's Lunch £8.95

Served with Homemade Bread & Chutneys

Choose from:

Boiled Ham & Homemade Pate

Selection of Local Welsh Cheese (V)

Sandwiches £5.75

All our Sandwiches are served on Ciabattas or Granary Bread
With House Salad & Crisps

Choose from:

Cured Salmon, Crème Fraiche & Pickled Cucumber

Boiled Ham, Plum Tomatoes & Dijon Mustard

Savoury Cheddar Cheese, Red Onion & Mayonnaise

Fish Fingers with Mustard Ketchup



Afternoon Tea Like it used to be!

Traditional Afternoon Tea
is served every day
from 12pm-5pm
With a selection of

**Sandwiches,
Scones with Cream & Preserves
Fruit Cake & Madeira Cake
With a choice of Teas or Coffee**

Enjoyed in front of a log fire

£6.95 per person

Lite Bite Lunch Special

Homemade Soup of the Day
&
Choice of Sandwich
(Plus a small glass of House Wine)

£6.95 per person

Tea & Coffee Menu

Filter Coffee	£2.50
Espresso	£3.00
Latte	£3.25
Cappuccino	£3.25
Hot Chocolate with Whipped Cream	£3.25
Liqueur Coffee	£4.25
Pot of Tea	£2.50
Fruit Teas	£3.00