



CHEQUERS
— AT WELL —

Your special day

Any wedding day is a special day and The Chequers is a wonderfully romantic and quintessentially English place in which to celebrate the occasion with all of your guests.

Whether you'd like a Champagne reception, an intimate meal in our restaurant a BBQ in our garden overlooking the fantastic Hampshire country or to hire out our entire restaurant and pub, we can create the perfect place for your special day.

Private event or party

Join us for your special private event or party and celebrate with sumptuous food and matching drink in this exquisite setting. Whether a business meeting, an intimate dinner or a private party, our chefs can help to create a bespoke menu and find the perfect space to ensure that your event runs smoothly.

Traditional Sunday lunch

Enjoy a choice of meats each week, freshly roasted every Sunday morning and served with seasonal vegetables, Yorkshires, roast potatoes and gravy all homemade by our chef on the premises.

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CHEQUERS

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The Chequers is a beautiful 15th Century pub in the heart of the Hampshire countryside.

Delicious food, perfectly matched wines, award winning traditional ales and welcoming hospitality - The Chequers Inn at Well is a stunning pub with a la carte dining. Guests will feel equally at home whether they are enjoying a perfectly cooked meal or sipping on a pint of beer at the bar.

The stunning 15th Century building complete with inglenook fireplace is the perfect backdrop for you to enjoy a British winter - while in the summer months you can lounge under the grapevines at the front of the pub or relax in the beautiful beer garden at the back where you can enjoy the view across the rolling countryside.

Madeleine and Jean-Renaud welcome you.

A la carte menu

Starters

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| Homemade French Onion Soup with cheese croutons | £9.50 |
| Crispy Breaded Brie with a sweet plum and port dip | £10.95 |
| Our Own Cured Gravadlax with beetroot and a caper mayo | £12.95 |
| Salmon, Cod & Rocket Cajun Fishcakes with tartare sauce | £10.50 |
| Sizzling King Prawns with garlic butter and crusty bread | £13.50 |
| Grilled Goats Cheese on rocket with beetroot and sundried tomatoes | £11.95 |
| Fresh Grilled Sardines with lemon or garlic butter | £10.50 |
| Classic Avocado Prawns Cocktail with brown bread and butter | £12.50 |
| Deep Fried Baby Squid Calamari with Wasabi Mayonnaise | £11.50 |
| Moules Marinière with Crusty Bread | £14.95 |

Please make your server aware of any food allergies when placing your order.

A la carte menu

Main Course

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| Moules Mariniere et Frites | £23.50 |
| Crispy Roasted Duck Breast with Dauphinoise potatoes, spicy red cabbage with an apricot and Cointreau sauce or cherry sauce | £25.00 |
| Scotch Sirloin Steak au Poivre Vert with a green peppercorn and brandy sauce | £29.50 |
| Pan Fried Calves Liver with bacon, onions, sage and gravy, served on Mash | £23.90 |
| Fillet of Beef Wellington (rare) served with a red wine jus sauce | £32.00 |
| Oven Baked Seabass Fillet Dauphinoise Potatoes , samphire grass, white wine sauce | £26.00 |
| Fillet of Beef Stroganoff with basmatic rice | £22.90 |
| Malabar King Prawn Curry a spicy curry with coconut milk with basmati rice and poppadum's | £23.90 |
| Malabar Chicken Curry a spicy curry with coconut milk with basmati rice and poppadum's | £18.90 |
| Cornish Hake in crispy beer batter with fries and petits pois | £18.90 |
| Chicken Milanese in Panco Crumbs With basmati rice and garlic butter | £18.95 |

Sides

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| Rustic bread with Balsamic & Oils | £5.50 | New Potatoes with Butter & Parsley | £4.90 |
| Chunky Chips | £4.90 | Home marinated Olives | £6.50 |
| French Fries | £4.90 | Tomato & Onion Salad | £4.50 |
| Mixed Salad | £4.90 | Fine Beans | £4.90 |
| Creamy Spinach | £5.90 | Minted Peas | £4.50 |
| Dauphinoise Potato | £5.90 | Stem Broccoli | £4.50 |

Wine List

Champagnes & Sparkling Wine

(1) House Champagne

Glass £15.90

(2) Moët & Chandon Brut Impérial NV

It's crisp and refreshing, but rich and ripe and full of stone fruit flavours.

Bottle £89.00

(3) Bollinger Special Cuvée NV

There's nothing that tastes quite like this delicious fizz, super fine, even and elegant.

Bottle £95.00

(4) Moët & Chandon Rosé NV

An elegant zesty rose wine with notes of wild strawberry and livey aroma.

Bottle £105.00

(5) Dom Pérignon

Exceptional depth, rich texture and great ageing potential characterises this iconic Champagne.

Bottle £275.00

(6) Fiammetta Prosecco Rosé - Italy

Delicate hints of acacia flowers, blend with violet and raspberry notes.

20cl £9.90 Bottle £29.90

(7) Movendo Prosecco - Italy

On the nose notes of candied fruits.

Fresh, aromatic but delicate.

Bottle £29.90

White Wines

(8) Crescendo Pinot Grigio - Italy

Clean, fresh and fruity with lots of citrus and ripe pear flavours.

175ml £8.50 250ml £10.50 Bottle £29.95

(9) Wild Ocean Chardonnay - South Africa

Ripe tropical fruit with layers of richness present due to aging in oak barrels.

175ml £8.50 250ml £10.50 Bottle £29.95

(10) Bantry Bay Chenin Blanc - South Africa

A fresh wine showing delicate floral notes and subtle pineapple fruit.

175ml £8.90 250ml £10.90 Bottle £30.95

(11) Fernlands Sauvignon Blanc - New Zealand

Zesty, gooseberry and guava flavours abound in this classic Kiwi Sauvignon.

175ml £8.90 250ml £10.90 Bottle £30.95

(12) L'Ormarine Duc de Morny Picpoul de Pinet - France

Gently perfumed, ripe melon fruit on the nose balanced by a touch of white pepper spice.

175ml £8.90 250ml £10.90 Bottle £30.95

(13) Dom Védiham Viognier - France

Fresh apricot and peach with a hint of white pepper.

175ml £8.90 250ml £10.90 Bottle £31.90

(14) Come Pulpo y Bebe Albariño - Spain

Fresh aromas of apple, lime and lemon.

Bottle £35.50

(15) Louis Latour Mâcon-Lugny - France

Round and full on the palate, with flavours of white fruits (pear, peach), honey, and citrus.

Bottle £41.50

(16) Chablis Domaine de la Motte - France

Expressive nose of floral notes and green apple, classic minerality on the palate, and a long, elegant finish.

Bottle £45.00

(17) Pierre Brevin Pouilly-Fumé - France

Floral and herbaceous, this is a concentrated wine with great elegance, complexity and power.

£45.00

(18) Domaine Reverdy Ducroux Sancerre - France

Well-balanced on the palate, with good freshness, floral and fruity.

Bottle £45.00

(19) Clairemont 'Les Palais' Crozes-Hermitage Blanc - France

Delicate and expressive notes of acacia, lily, vine peach and a touch of English candy.

Bottle £57.90

Also available in 125ml glass – please ask the staff.

Rosé Wine

(20) Ombrellino Pinot Grigio delle Venezie Rosé - Italy

Pale pink, rich in red fruits and floral on the nose.

175ml £7.90 250ml £9.90 Bottle £28.95

(21) Pescadero Point White Zinfandel Rosé - USA

This vibrant fruity rose is bursting with juicy strawberries, raspberries and watermelon on the palate, giving way to a sweet and moreish finish.

175ml £7.90 250ml £9.90 Bottle £28.95

(22) Nicolas Rouzet Provence Rosé - France

Notes of red berries supported
by delicate citrus fruit.

175ml £8.90 250ml £10.90 Bottle £31.90

(23) M de Minuty Rosé, Côtes de Provence - France

A clean nose of citrus fruit and candied notes.
Fresh and lively palate, with a rounded feel.

Bottle £52.00

Red Wine

(24) The Last Stand Shiraz - Australia

Warm, soft and lusciously lush this is smooth
black and sultry with a salty finish.

175ml £8.90 250ml £10.90 Bottle £30.90

(25) Merlot Bellefontaine - France

Sour cherries on the palate with earthy,
savoury notes on the finish.

175ml £8.90 250ml £10.90 Bottle £30.90

(26) Le Fou Pinot Noir - France

Aromas of stewed cherries and an exciting palate,
savoury bitterness provided by ripe tannins.

175ml £8.90 250ml £10.90 Bottle £30.90

(27) Conde De Castile Rioja Crianza - Spain

Full of black fruit with hints of cocoa, clove
and cinnamon and supple tannins.

175ml £9.00 250ml £11.00 Bottle £32.00

(28) Nieto Malbec - Argentina

Blackberry plum fruit and sweet spice.

The palate is full of black fruits.

175ml £11.00 250ml £13.50 Bottle £37.90

(29) Kanonkop Kadette Pinotage - South Africa

A palate of ripe red fruit, elegant tannins
and a deluxe slather of mocha, a delight!

Bottle £43.00

(30) Esprit de Lussac, Lussac St-Emilion - France

Juicy black fruit on the nose and
cranberry nuances on the palate.

Bottle £43.50

(31) Fleurie Le Quartier Du Cru - France

A spicy nose followed by raspberry
coulis and fig notes on the palate.

Bottle £44.50

(32) Réserve des Dentelles Châteauneuf du Pape - France

Complex and silky smooth, aromas of sweet
spice and plums and sumptuous flavours
of black fruits and pepper.

Bottle £55.00

(33) Roberto Sarotto Barolo - Italy

Complex aromas of ripe red cherry fruit and
sweet spices with a full, rich palate.

Bottle £59.00

(34) Nuits-Saint-Georges, Joseph Drouhin - France

Powerful and elegant, with notes of cherry
and blackberry and hints of cedar wood
evolving towards gamey touches.

Bottle £119.00

Also available in 125ml glass – please ask the staff.



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White Hill Well. Hampshire. RG29 1TL

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