



Head Chef & Manager David Wharton

The Chequers, Slaughtam • 01444 400239 • www.the-chequers.com

Locally Sourced, Traditional Dining

THE CHEQUERS at Slaughtam offers modern cuisine, prepared with top quality local ingredients and served in a beautiful rural setting.

"Everything's fresh and local, everything's homemade, down to the last thing," says head chef and co-owner David Wharton. "We change the menu daily, according to what we can get on the day - normally the girl from the fishmongers calls up and tells me what they caught the night before."

"We normally have about eight to ten items on the starters, and eight to ten mains."

They serve a range of Sunday roasts, which have proved to be extremely popular - David said the roast rib of beef, sourced from Poynings Grange, is a bestseller.

"The farm's only ten miles away," he said, "It's only a small farm, but the cattle's fantastic."

Partner Karen Way said the bar and restaurant benefits greatly from its location, overlooking the picturesque village of Slaughtam. "We're literally one minute from the A23, but you'd never know we were." Even the graveyard beside the village church draws tourists. "We get a lot of people that come here from abroad, trying to trace their relatives," said Karen.

David, whose cv includes being head chef at the Royal Oak in Poynings from 2002 to 2007, trained at Brighton College.

He spent a year and a half in Australia, working at an Italian restaurant and a Japanese restaurant.

"I came back, then I worked at the Metropole in Brighton," he said. "I worked at their a la carte restaurant for two years."

"Then I worked for seven years at the Royal Oak in Poynings, and won various awards along the way."

In 2005, David was crowned PubChef Barbeque Champion, seeing off competition from Australia and the US. He now has two people working for him in the kitchen, and says they both deserve credit for what he and Karen have achieved at the Chequers.

"Arron Barber - he's my sous chef - and we have a pastry chef, Jaime Aldous, the dessert menu is 90 per cent down to him," he said.

David and Karen have been running The Chequers since September last year.

Since then, they say they have worked to get rid of the venue's previous image, turning it from a somewhat starchy restaurant into a classy pub.

Some of the tables have gone and some sofas have been brought in, creating a more relaxed effect. "We're trying to get it known as a pub again, not just a restaurant," said Karen. "A lot of people know it as a restaurant, where you couldn't bring children, or just come in for a drink."

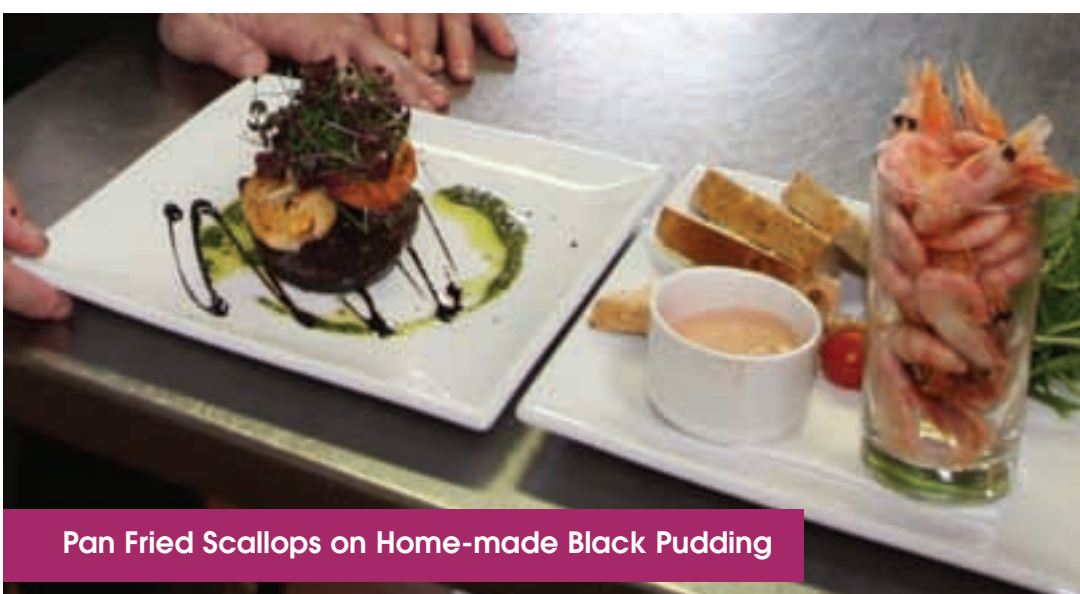
"We're trying to get it around that people like that are welcome."

The Chequers is also able to cater for special events, including weddings and funerals, and has five recently refurbished bed and breakfast rooms.

**The Chequers, Slaughtam, Haywards Heath
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Pan Fried Scallops on Home-made Black Pudding