

The Chequers

- Finest -

Homemade bread, salted butter (v)	5
Provençal olives (v)	5
6 Dorset snails, garlic butter	10
Padron peppers, sea salt (v)	7
Cornish mussels, marinière	sml 9 lge 18
Celeriac soup, smoked almonds (v)	10
Beef shin croquette, horseradish cream	12
Whitebait, aioli	8
Game terrine, walnut ketchup, toast	12
Cured salmon, remoulade, pickles	10
Baked Normandy Camembert, toast, onion jam (to share)	16
Brown crab risotto	15
Ox cheek & Guinness pie	21
Coq au vin	19
Battered haddock, triple cooked chips, peas	19
Chequers hamburger, bacon, cheese, fries	18
Wild mushrooms, barley, stracciatella, rocket (v)	18
Korean chicken burger, little gem kimchi, kewpie mayonnaise, fries	18
Cornish market fish, brown butter, sea vegetables & capers - see specials board	
Toddenham Farm rump steak, peppercorn sauce, french fries	28
Triple cooked chips	6
Koffmans fries	5
Winter greens	5
Cornish potatoes	6
Caesar salad	6
Crème brûlée, garden bay	8
Dark chocolate mousse, ice cream, white chocolate	9
Ice Creams & sorbets	scoop 3
Selection of British cheeses	11
'Bounty' truffles	4

All of our lamb and chicken is sourced locally. Our beef is farm assured British, grass fed and dry aged on the bone for 28 - 35 days. Our fish is shipped daily from Devon and Cornwall, responsibly sourced and MSC certified.

an optional 12.5% service charge will be added to your bill. please ask a member of the team for our allergy menu