

The Chequers

- Finest -

Homemade bread, salted butter (v)	5
Provençal olives (v)	5
Carlingford lough oysters	12 22 42
Breaded Whitebait, aioli	8
6 Dorset Snails	10
Homemade Sausage roll	7
Pigs in blankets	8
Celeriac soup, smoked almonds (v)	10
Cornish mussels, marinière	sml 9 lge 18
Mushroom parfait, herb toast, mushroom ketchup	10
Duck ham, liver parfait, cherry gel	11
Local game terrine, shallots, walnut, toast	12
Cured salmon, remoulade, pickles	10
Baked Normandy Camembert, toast, onion jam (to share)	16
Pie of the week, gravy	19
Coq au vin	19
Battered haddock, triple cooked chips, peas	19
Pearl barley, beetroot, stracciatella	18
Picanha steak au poivre, fries	24
Chequers hamburger, bacon, cheese, fries	18
Korean chicken burger, little gem kimchi, kewpie mayonnaise, fries	18
Vegan burger	17
Norfolk turkey, all the trimmings	21
Squash, spelt & sage Wellington, all the trimmings	21
Koffmans fries	6
Green salad, house vinaigrette	5
Sprouts	5
Winter Greens	6
Handcut Chips (add herb infused beef fat +£2)	6
Crème brûlée, garden bay	8
Dark chocolate mousse, ice cream, white chocolate	9
Sticky toffee pudding	10
Ice Creams & sorbets	scoop 3
Selection of British cheeses	11
Bounty truffles	4
Xmas pudding, brandy cream	9

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