

The Chequers

- Finest -

Homemade bread, salted butter (v)	5
Provençal olives (v)	5
6 Dorset snails, garlic butter	10
Cornish mussels, marinere	sml 9 lge 18
Cauliflower soup, N'duja, egg (v)	11
Oxtail rarebit	12
Whitebait, aioli	8
Padron peppers, sea salt (v)	7
Game terrine, walnut ketchup, toast	12
Baked Normandy Camembert, toast, onion jam (to share)	16
Crispy lamb ribs, yoghurt, mint	14
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
Cornish market fish, brown butter, sea vegetables & capers - see specials board	
Toddenham Farm rump steak, chimichurri, french fries	28
<i>pizza</i>	
Pepperoni & chilli	14
Prosciutto & rocket	14
Chestnut mushroom & garlic	13
Margherita & basil	9
Triple cooked chips	6
Koffmans fries	5
Seasonal greens	5
Cornish potatoes	6
Caesar salad	6
Vanilla crème brûlée	8
Chocolate tart, vanilla ice cream, blackberries	9
Ice Creams & sorbets	scoop 3
Cheeses, homemade cracker bread	11
Grappa 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