The Chequers

- Fingest -

Tuesday - Saturday from midday

Marinated olives (ve) 5

Homemade bread, 4
salted butter (v)

Sweet potato curry, 9
peppers, coconut, chickpeas (ve)

Crispy Halloumi, 7
mint, yoghurt, chili jam (v)

Onion bhaji, 6
mango chutney, garam masala, mint (v)

Crispy baby squid, 9
confit garlic, paprika, lemon

Smoked mackerel pate, 9
chives, pickles, crispy focaccia

Pickled anchovies, 7
white anchovies, olive oil, chives

Harissa chicken thigh, 11
giant cous cous, citrus, coriander

Crispy pork belly, 9
soy, peanut, gochujang

Hand cut chips (v) 6

Green salad (v) 5

Koffman fries (v) 5

Buttered winter greens (v) 5

pub classics

Beer battered haddock 18
hand cut chips, peas

Beef Bourguignon 22
mushrooms, bacon, mash

Butternut squash risotto 18
barley, blue cheese, sage (v/ve)

Chequers hamburger 18
bacon, cheese, fries

Bacon chop 16
fried egg, hand cut chips

Cumberland sausage 17
mashed potato, onion gravy

Cornish fish pie 18
mashed potato, parsley

Sticky toffee pudding, 10
vanilla ice cream

Crème brûlée, 8
garden bay

Dark chocolate mousse, 9
chocolate & orange ice cream

Ice creams & sorbets scoop 3

Selection of British cheeses 11

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, responsibily 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