

The Chequers

- Finest -

small plates | starters

Marinated olives (ve)	5
Homemade bread, salted butter (v)	4
Pumpkin soup, hazelnut brown butter (v)	8
Fried Haloumi, chilli, yoghurt (v)	7
Vitello Tonnato	11
Pig cheeks, mustard, apple & chicory	8
Cornish mussels, marinière	9 17
Brixham crab, toast, caviar, chives	10
Onion Bhaji, (v) mango chutney	6
Chicken & tarragon terrine, prosciutto, toast, pickles	9
Braised leeks, ricotta, Cantabrian anchovy	9
Winter greens, lemon butter (v)	6
Koffman's fries (v)	5
Pickled tomato & little gem (v)	5
Triple cooked chips (v)	6
Cornish potatoes (v)	5

pub classics

Chiltern Venison Bourguignon 24
rosemary polenta

Battered Haddock 18
chips, mushy peas, tartare sauce

8oz Rump steak 26
fries, bone marrow butter, shallot, cress

Market fish market price
sea vegetables, lemon, capers

Risotto, celeriac (v) 18
charred leeks, morels

Chicken Kiev 21
braised lettuce, peas & bacon

Lamb curry 23
almonds, yoghurt, saffron rice

Hamburger 19
fries, cheese, bacon

Rabbit pie 23
suet crust, lovage & bacon

Bread & butter pudding 9

Crème brûlée 8

Chocolate mousse cake 9
cherries

Blood orange & rhubarb mess 9

Ice creams & sorbets scoop 3

Selection of British cheeses 11

Grappa Truffles 5

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