

## *Starters*

Haggis filled cappelletti, wee be little veloute <i>Sage butter, neeps and tatties</i>	7.50
Orchard View farm reared pork terrine, piccalilli <i>Welsh rarebit brioche, smoked mustard mayonnaise</i>	8.00
Brixham hake fillet, laver bread terrine <i>Sea vegetables, native oyster beurre blanc</i>	8.50
Chequers estate grass fed beef short rib <i>Cavolo nero, coco blanc beans, baby onion rings</i>	9.00
Steamed suet pudding, enoki, girolles, morels <i>Truffle oil, salt baked onion puree, leek broth</i>	8.00
Hand dived scallops, lightly curried <i>Jerusalem artichoke, salted walnuts, golden raisins</i>	11.50
Our oak smoked haddock omelette <i>Haffod cheddar, hollandaise</i>	7.00

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*Some dishes may not be suitable for dietary requirements,  
please do advise our knowledgeable team.*