

Starters

Brixham Hake 8.50

Laver and potato terrine, sea vegetables, oyster beurre blanc

Terrine of Wooburn Common Pork 7.50

Piccalilli, welsh rarebit brioche, mustard mayonnaise

Cornish Mackerel 8.00

Charred fillet, cucumber, apple, mackerel scotch egg

Pea and Watercress Soup 7.00

Truffle and egg yolk cappelletti, basil oil

Hand Dived Scallops 12.50

Cauliflower puree, walnut, golden raisin and grape

Pigeon 'Pastilla' Suet Pudding 8.00

Almond granola, green tea infused broth

Mains

Loch Duart Salmon 17.50

Squid ink tagliatelle, lovage pesto, almond puree, squid crumb

British Lamb Loin 19.50

Lamb dripping potato, pea fricassee, ewes curd, summer vegetables, minted jus

Fish, Chips, Peas and Scraps 17.50

Line caught cod, braised fennel, warm tartar

Chequers Two Tails 21.50

Slow cooked oxtail, Hereford fillet, heritage carrot, beef gravy

Bubble and Squeak 15.50

Wyfe of Bath and hazelnut croquette, trio of cabbage, salt baked onion crisp

35 Day Dry Aged Hereford Rib Eye 24.50

Cherry vine tomatoes, chimichurri, triple cooked chips

Side Orders

Sautéed cabbage and onions 3.00 • Chequers triple cooked chips 4.00

Warm seasonal vegetable and feta salad 4.00

Some dishes may not be suitable for dietary requirements

please do advise our knowledgeable team