

September Set Lunch Menu

Amuse Bouche

Carrot and Squash soup

Starter

Venison Carpaccio, roasted fig, goat's cheese

Or

Poached sea trout, confit lemon, fennel and apple salad

Main

Seared tuna, anchovy mayonnaise, roasted sweet gem,
tomato and olive salsa

Or

Dry aged Hereford rump, potato mousse and heritage carrots

Dessert

Lemon brulee tart, clotted cream

Or

Triple layered chocolate brownie, cassis sorbet

Or

British artisan cheeses (£3 extra), sourdough, water biscuit

Side Orders

Sautéed cabbage and onions 3.00 • Chequers triple cooked chips 4.00

Warm seasonal vegetable and feta salad 4.00

£14 for 2 courses

£18 for 3 courses

Carafe of preselected wine £6

Available Tuesday- Saturday 12 - 4 pm

Our dishes are made in the premises and cooked to order, please make us aware of any allergies and ask for further details of dishes that contain allergens