

## Starters

Chequers estate ox kidney and beef suet 9.50

*Mersea oyster, beef and Chiltern black broth*

Beetroot oil poached Sea trout 8.00

*Baby beets, smoked almonds, pennywort*

Cornish Mackerel 8.00

*Charred fillet, cucumber, apple, mackerel scotch egg*

Jerusalem artichoke Soup 7.00

*Pickled eryngi, truffle and Lord of the Hundred cheese toastie*

Hand Dived Scallops 12.50

*Cauliflower puree, lightly curried, walnut, golden raisin and grape*

Haggis raviolo 7.50

*Wee be little, baby turnip, vintage Lincolnshire Poacher*

## Mains

Loch Duart Salmon 17.50

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

Buckmoorend Old Spot tenderloin 18.50

*Lyme Bay mead glazed, parsley root, sun ripped pineapple, apple pickled cipollini*

Fish, Chips, Peas and Scraps 17.50

*Line caught cod, braised fennel, warm tartar sauce*

Chequers Two Tails 22.50

*Slow cooked oxtail, Aberdeen Angus fillet, heritage carrot, beef gravy*

Bubble and Squeak 15.50

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

Fillet of Highland red deer 24.50

*Forest mushrooms, douglas-fir, cobnut, and heather honey jus*

## Side Orders

*Sautéed cabbage and onions 3.50 • Chequers triple cooked chips 4.00*

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