

February set Lunch Menu

Amuse bouche

Leek and potato soup

Starter

South coast plaice fillet, samphire, mussel and clam veloute

Or

Welsh rarebit tartlet, wilted monks beard

Main

Free range corn fed chicken breast, parsnip mash, baby onion shells, blackberry

Or

'Fish and chips', battered skrei, pickled onion and gherkin, ale mayonnaise

Dessert

Sticky toffee pudding, almond ice cream croccante, marzipan caramel

Or

Apple and forced Yorkshire rhubarb crumble, roasted cinnamon ice cream

Or

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

Side Orders

Sautéed cabbage and onions 3.50 • Chequers triple cooked chips 4.00

£14 for 2 courses

£18 for 3 courses

Duc de Chapelle Cabernet merlot Carafe £8.00

Duc de Chapelle Sauvignon Blanc Carafe £8.00

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