

## Starters

Chequers estate Jacobs ladder 8.50

*coco de blanc, Lancashire black cabbage, charred cipollini onion rings*

Baked, in house oak smoked haddock chowder 8.00

*Shetland mussels, Mr Littles Yetholm Gypsy potato, sea lettuce pastry crust*

Cornish Mackerel and buttermilk pate 7.50

*Drovers hill farm cider jelly, charred mackerel belly, seeded black treacle loaf*

Spiced Hand dived king scallops 12.50

*Salted walnuts, golden raisins, cauliflower puree*

Mayan Gold and market mushroom 'risotto' 7.00

*Confit truffled local egg yolk, Cornish kern (world champion 2017), fresh peas*

Herefordshire duck liver parfait 9.50

*Foie gras, feuille de brick, forced Yorkshire rhubarb, hazelnut clusters*

## Mains

Pave of wild halibut 19.50

*Salsify, Mayan gold heritage potato, white Burgundy veloute*

Buckmoorend farm duo of Old spot pork 18.50

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

Fish, Chips, Peas and Scraps 17.50

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

Chequers Two Tails 23.00

*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, cobnut, salt baked celeriac, douglas-fir 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*