

Set Lunch Menu

Amuse Bouche

Arran victory potato, artisan cheese

Starter

Oak smoked haddock Scotch egg, curried mayonnaise

Or

Herefordshire duck liver parfait, pickled rhubarb, sour dough

Main

Wiltshire trout, padron peppers, braised lentils, chorizo and almond

Or

Slow cooked Hereford beef rump steamed suet pudding,

Cep and beef broth

Dessert

Salted caramel and barrel aged rum tart, pineapple sorbet

Or

Frozen mango parfait, warm coconut rice pudding

Or

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

Side Orders

Sautéed cabbage and onions £3.50 • Chequers triple cooked chips £4

Two courses £15

Three courses £19

Traditional ale battered fish and chips, tartar sauce, pease pudding
£13.50 (not included in set menu)

Duc de Chapelle Cabernet merlot / Sauvignon 175ml £4

Available Wednesday- 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