

Set Lunch Menu

Amuse bouche

Wild nettle soup, cured egg yolk

Starter

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

Or

Braised pork cheek and caramelised onion tartlet, apple puree

Main

Sea bream, roasted celeriac puree, asparagus, sorrell

Or

Slow cooked local lamb, soft rosemary polenta, hazelnuts

Dessert

Goats milk panna cotta, kiwi coulis, fennel pollen sorbet

Or

Sticky toffee pudding, palm sugar caramel, clotted cream ice cream

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