

## Starters

Chequers estate short rib 8.50

*Haricot beans, 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*

Local wood pigeon 7.50

*Plum and apple puree, parsnip remoulade, hemp seeds*

Spiced Scottish king scallops 12.50

*Salted walnuts, golden raisins, cauliflower puree*

Mayan Gold and market mushroom 'risotto' 7.00

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

Slow cooked Buckmoorend farm belly of pork 9.00

*Sun ripened pineapple, apple pickled cipollini, celeriac puree*

## Mains

Stone Bass 19.50

*Stone Bass fillet, Isle Wight tomatoes, watercress tortellini, dandelion pistou*

Duo of lamb and wild garlic 22.50

*Slow cooked Chiltern shoulder of lamb and potato terrine, seared loin, sweetbreads, peas*

Fish, Chips, Peas and Scraps 17.50

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

Steamed suet pudding 18.50

*Slow cooked oxtail, hay baked vegetables, beef tea*

Bubble and Squeak 15.50

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

Dry aged Hereford fillet of beef 28.00

*heritage potato fondant, bordelaise sauce, morels*

## 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*