

# Set Lunch Menu

## Amuse bouche

English asparagus, soured cream

## Starter

Duo of Scottish salmon, baby fennel, cucumber and radish

Or

Saffron spiced local wood pigeon steamed suet pudding, bok choy

## Main

Free range corn fed chicken breast, pearl barley risotto, wild rocket

Or

Scottish hake fillet, Jersey royals, leek and pea fricassee, sea herb foam

## Dessert

Goats milk panna cotta, kiwi coulis, fennel pollen sorbet

Or

Banana split, baileys 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 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*