

## Starters

Brixham Hake 8.50

*Bluebell vineyard 'champagne' hollandaise, English strawberries*

Chequers estate short rib 9.00

*Haricot beans, Lancashire black cabbage, charred cipollini onion rings*

Wiltshire trout and flying fish caviar 8.50

*Cured and lightly smoked in house, pistachio, hass avocado, wasabi oil*

Spiced Scottish king scallops 12.50

*Salted walnuts, golden raisins, cauliflower puree*

Market mushroom steamed suet pudding 7.50

*Charred Leek broth, onion petals, black truffle*

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*

British lamb 23.50

*Spiced crispy belly, loin, Mayan Gold potato, aubergine, charred artichoke*

Fillet of line caught Cod 18.50

*English chorizo, deep sea mussels, basil, olive oil mash*

Steamed suet pudding 18.00

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

Bubble and Squeak 16.50

*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*