

# Set Lunch Menu

## Amuse bouche

### Starter

Lancashire Goosnargh duck rilette, cornichons, gooseberry compote,  
sourdough

Or

Tewkesbury goats curd, heritage beetroot, walnuts, camomile honeycomb

### Main

Charred onglet steak, watercress, baked hay mayo, pickled girolles, triple  
cooked chips

Or

Cornish day boat mackerel fillet, broad beans, garlic and anchovies, wilted  
gem lettuce

### Dessert

Blackberry cheesecake, caramelised pecans, Meadowsweet bisuit

Or

Orange tart, fennel ice cream

Or

British artisan cheeses, sourdough, water biscuit, dried fruits and nuts (£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)

Available Tuesday - Saturday 12 – 3.30 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*