

Set Lunch Menu

Amuse bouche

Starter

Home smoked Cornish mackerel pate, soused radish, artisan breads, apple jelly

Or

Tewkesbury goats curd, heritage beetroot, walnuts, camomile honeycomb

Main

Locally farm pork cheek, chive mash, watercress and parsley liquor

Or

South coast Wolf fish, cockle tartar, heritage Pippa new potatoes, seaweed butter

Dessert

Buttermilk panna cotta, mulberry Eton mess, lime curd

Or

Black treacle tart, clotted cream ice cream, wild cherry liquor

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