

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

Haggis Scotch Egg 8.50

Our brown sauce, turnip and apple remoulade

Mains

Stone Bass 18.50

Stone Bass fillet, English chorizo, lobster jus

British lamb 23.50

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

Halibut 22.50

Shellfish beurre blanc, confit heritage potato, oyster leaf

Buckmoorend farm pork chop 17.50

Baked hispi cabbage, seasonal apple, heather honey and mead gravy

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*