

## Set Lunch Menu

Amuse bouche

### Starter

Autumn potage, poached egg, soured cream

Or

Day boat Cornish fish croquette, yeasted cauliflower puree, soured raisins

### Main

Hay roasted guinea fowl breast, sweet corn pearl barley risotto, smoked paprika emulsion

Or

Taleggio macaroni cheese, red wine poached pear, sherry walnuts

### Dessert

Apple and plum almond crumble, ginger custard

Or

Rebellion red ale cake, malt 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

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*