

Starters

Brixham Hake 8.00

Golden raisin, Crown Prince pumpkin puree, fino sherry butter sauce

Buckmoorend farm pork belly 9.00

Charred pineapple, mead gravy, English mustard emulsion

Confit Loch Duart salmon 9.50

Duck dripping crumpet, hollandaise, smoked foie gras

Jerusalem artichoke soup, 7.50

Truffled artisan cheese toastie, pickled eryngi

Haggis heritage Scotch Egg 8.50

Our brown sauce, turnip and apple remoulade

Spiced Scottish king scallops 12.50

Salted walnuts, roasted grapes, yeasted cauliflower puree

Mains

Stone Bass fillet 19.50

English chorizo, orzo pasta, lobster jus, heritage baby carrots

British lamb 18.50

Slow cooked shoulder, shortcrust pastry, Suffolk stew gravy

Halibut 22.50

Shellfish beurre blanc, confit heritage potato, oyster leaf

Dry aged Hereford fillet of beef 28.00

White asparagus, oxtail pearl barley, celeriac, nasturtium leaves

Wild Highland red deer fillet 26.50

King oyster mushroom, ash baked celeriac, chestnuts, Douglas fir oil

Chequers bubble and squeak 17.50

Trio of seasonal cabbage, hazelnut and kale pesto, Wyfe of Bath

Hereford rib of beef to share 35.00 per person

*Minimum 5 weeks dry aged, triple cooked chips, seasonal vegetables
slaw*

Recommended Shiraz Five Ashes Hamelin Bay 2012

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*