

## Set Lunch Menu

Amuse bouche

### Starter

South coast mackerel and buttermilk pate  
*horseradish and apple, seeded soda bread*

Or

Hereford beef steamed suet pudding, cep broth

### Main

Guinea fowl breast, celeriac puree, pommes anna, butchers sauce

Or

Market fish pie, Monks beard, Arbroath smokie butter sauce, shortcrust pastry

### Dessert

Copper Marans egg custard tart, warm forced Yorkshire rhubarb compote

Or

Coffee and petit fours

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 £15.50

Three courses £19.50

Traditional ale battered fish and chips, tartar sauce, pea fricassee  
£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*