

Starters

Wooburn Common pigeon pastilla 8.50
Spiced heritage carrot, hummus, almond granola

Buckmoorend farm belly of pork 9.00
Sun ripened pineapple, mead jus, 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

Cornish mackerel and buttermilk pate 8.00
Apple jelly, horseradish cream, seeded soda bread

Mains

Stone Bass fillet 22.50
English chorizo, orzo pasta, lobster jus, heritage baby carrots

Slow cooked British lamb pie 18.50
Shortcrust pastry, white pudding, tomato and pea, Suffolk stew gravy

Cornish Cod 19.00
Arbroth smokie sauce, chive oil, savora mash, heritage confit egg yolk

Dry aged Hereford fillet of beef 28.00
Beef dripping pommes anna, Isle of Wight black garlic, roasted shallot puree

Wild Highland red deer fillet 26.50
King oyster mushroom, ash baked celeriac, English cobnuts, 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

Saut ed 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*