

Set Lunch Menu

Amuse bouche

Starter

Home smoked Cornish cod chowder
St Austell's bay mussels, dill pickled apple

Or

Warm Aurora heritage potato salad, caramelised shallots, onion petals

Main

Woburn Common pigeon steamed suet pudding
Saffron spiced sauce, almond and seed granola

Or

Confit fillet of Loch Duart Salmon, pearl barley, leek and chive risotto

Dessert

Buttermilk panna cotta, anise poached forced Yorkshire rhubarb
Sugared beetroot dust, meringue shards

Or

Our Chefs Ice cream and Sorbet selection

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 £16.50

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