

Set Lunch Menu

Amuse bouche

Starter

Scallop parfait, speck and garden pea, old English bacon foam
Or
Wye Valley asparagus, pickled egg yolk emulsion, salad radish

Main

Chequers beef burger, brioche bun, triple cooked chips
Or
South coast plaice fillet, smoked St Austell mussels, gribiche sauce, Linda new potatoes

Dessert

Heather honey and roasted buckwheat tart
Drambuie parfait, lavender pastry, fennel blossom
Or
British artisan cheeses, sourdough, water biscuit, dried fruits and nuts (£3 extra)
Or
Coffee and petit fours

Side Orders

Sautéed cabbage and onions £3.50 · Chequers triple cooked chips £4

Two courses £17.50

Three courses £19.50

Squid ink battered market fish, warm cockle tartar, triple cooked chips
£15.50 (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