

## Starters

Chequers estate beef short rib 9.00

*Black kale, sesame, XO sauce*

Seared Scottish king scallops 13.50

*English chorizo, cauliflower and labneh, nasturtium oil*

Buckmoorend Farm belly of pork 9.50

*Sun ripened pineapple, mead jus, English mustard emulsion*

Butter poached Newlyn hake 11.00

*English strawberries, Bluebell vineyard 'Champagne' hollandaise*

Apple smoked Cornish mackerel scotch egg 8.50

*Charred fillet, English cucumber, preserved lemon, smoked St Austell mussel salad cream*

Isle of Wight tomato 'salad' 8.00

*Graceburn feta, peppered watermelon, micro basil, white balsamic gel, taramasalata*

## Mains

Lancashire duck 24.50

*Seared breast, offal suet dumpling, heritage carrot, almond crumb*

British lamb rump 23.50

*'Caesar salad', Worcester gel, lamb belly croutons, Berkswell ewes cheese*

Cornish cod 19.50

*Arbroth smokie sauce, chive oil, savora mash, heritage confit egg yolk*

Dry aged Hereford fillet of beef 29.50

*Beef dripping pommes anna, Isle of Wight black garlic, roasted shallot purée*

Wild halibut 26.50

*Market mushrooms, buttermilk, trompette buerre noisette, broad bean tortellini*

Chequers Bubble and Squeak 17.50

*Wye Valle asparagus, hazelnut crumb, fermented sweet corn, nettle oil, Wyfe of Bath*

Hereford rib of beef to share 35.00 per person

*Minimum 5 weeks dry aged, triple cooked chips, chimichurri emulsion, Isle Wight tomato salad*

*Recommended Shiraz Five Ashes Hamelin Bay 2012*

## Side Orders

*Sautéed cabbage and onions 4.00 • Chequers triple cooked chips 4.50,*

*Baby heritage carrots, almond and orange crumb 4.50*

*Some dishes may not be suitable for dietary requirements*

*Please do advise our knowledgeable team*