

Seasonal Set Lunch Menu

Nibbles

Mackerel Scotch egg, English mustard mayo £3.50

Truffled cheese toastie, Chequers brown sauce £4.50

Bakers bread board, black pudding spread, pork and apple butter £6.50

Starter

Pork terrine, confit pineapple, English muffin with wholegrain mustard

Or

Rebellion beer tempura St Austell bay mussels, preserved lemon aioli, sweet and sour parsnip

Main

Halibut (£5 extra)

Aurora heritage potatoes, romanesco, monyreac pear, confit leek, chicken butter sauce

Or

Guinea fowl breast, leek and onion 'porridge', bacon dripping glaze

Or

Cornish skate wing, gribiche sauce, skin on fries

Dessert

Malted grain carrot cake, sweet potato and bourbon, maple and walnut ice cream

Or

British artisan cheeses, sourdough, water biscuits, dried fruits and nuts (£3 extra)

Side Orders

Sautéed cabbage and onions £4.00 · Chequers triple cooked chips £4.50

Baby heritage carrots, almond and orange crumb £4.50

One course £16.50
Two courses £20.50
Three courses £23.50

Available Tuesday - Saturday 12-3pm

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