

Starters

Chequers estate beef short rib 9.00

Black kale, sesame, XO sauce

Omelette Arnold Bennett 8.50

Duck egg, smoked Newlyn hake, caper relish

Foie gras 13.00

Roasted hazelnut granola, forced Yorkshire rhubarb

Scottish king scallops 13.50

Buttermilk, cauliflower labneh, roasted curry oil

Cornish mackerel 9.50

Charred fillet, scotch egg, English apple, preserved lemon, buttermilk

London particular soup 8.00

Split yellow pea, home smoked bacon, pickled mustard seeds, ham and cheese toastie

Mains

Gigha halibut 26.50

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

British lamb rump 24.50

Braised shoulder, fermented turnip, boulangere potatoes, London prunes

Cornish cod 19.50

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

Dry aged Hereford fillet of beef 29.50

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

Highland red deer fillet 28.50

Ash baked celeriac, trompette mushrooms, chestnuts, pine oil

Chequers Bubble and Squeak 17.50

Seasonal kale, hazelnut crumb, fermented sweet corn, watercress oil, Wyfe of Bath

Hereford rib of beef to share 35.00 per person

Minimum 5 weeks dry aged, triple cooked chips, chimichurri, beer pickled onion rings, winter 'slaw'

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