

Snacks

Salt cod and aioli cornetto £2.50 · Bakers board, pork and apple butter, black pudding spread £7.50

Fried confit duck egg, duck fat and buckwheat crumpet, yeasted chicken skin £5.

Starters

Scottish king scallops £14.50

Jerusalem artichoke, buttermilk, grape, curry oil

Chicken liver parfait £9.50

Caramelized hazelnut, apple vinegar gel, malted buckwheat waffle (chicken skin)

Isle of Wight tomato salad £8.50

Whipped Graceburn feta, peppered watermelon, coral tuile, basil oil, chardonnay vinegar gel, tomato essence 'shot'.

Oxtail pudding £9

Beef fat dripping and thyme suet, rebellion beer and onion

Chequers smoked mackerel scotch egg £8

Lemon and horseradish (tartar) sauce, fino sherry pickled cucumber

Mains

Whole Devonshire Creedy Carver Duck to share £35 per person (Minimum 2 people)

Honey glazed crown, confit leg, giblet bonbon, mulligatawny puy lentils, roasted sand carrots, duck neck and orange sauce.

Cornish Cod £23.50

Arboarth smokie sauce, 'mushy peas', savora mustard mash, confit egg yolk, preserved lemon, dill and chive oil

Salt baked celeriac wellington £18.50

Truffle cream, Wye valley asparagus,

Hereford fillet of beef £32

Beef dripping potato terrine, roasted shallot, black garlic, mushroom and bone marrow ragu, onion rings

Butter poached Monkfish £23

pine nut crumb, roasted squash, serrano ham, vin Santo macerated sultanas,

English lamb £25.50

charred baby gem, Berkswell ewes' cheese, pulled lamb shoulder croquet, bagna cauda, lamb fat fondant

Side Orders

Chequers triple cooked chips £4.50 · Sautéed cabbage and onions £4

· Baby heritage carrots, almond and Grace burn feta £4.50

Some dishes may not be suitable for dietary requirements. Please do advise our team.