

Seasonal Set Lunch Menu

Snacks

Bakers board, black pudding spread, pork and apple butter. £7.50

Salt cod and aioli cornetto. £2.50

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

Starter

Charred mackerel fillet, lemon and horseradish sauce, pickled cucumber

Or

English lamb 'sausage roll', suet pastry, broad bean and mint hummus

Toasted sesame seeds

Main

Slow cooked beef brisket, radish, potato terrine, gherkin ketchup

Or

Cornish cod 'chowder' pie, watercress and courgette salad, nori vinaigrette.

Dessert

Salted caramel and miso tart, roasted plantain ice cream

Or

Neal's yard dairy Stichelton blue, chequers sherry fruit cake, pickled walnut ketchup.

One course £16.50

Two courses £21.50

Three courses £25.5

Sides

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

Skinny fries with chip shop seasoning £4.00 ·

Baby heritage carrots, almond and orange crumb, graceburn feta £4.50

Available Tuesday to Saturday, 12 – 2.30 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 allergen.