

Seasonal Set Lunch Menu

Snacks

Bakers board, black pudding spread, English chorizo butter. £7.50

Chicken liver and foie gras cornetto. £4

Tunworth cheese and truffle toastie, pickled walnut ketchup £6

Amuse bouche

Starter

Crown prince pumpkin soup, black truffle pistou, malted bread with chestnut butter

Or

Devonshire brown crab and celeriac 'risotto'

Main

Guinea fowl, parsnip and honey mash, roasted sand carrot, lemon thyme gravy

Or

Chalk stream trout and market fish pithivier, chowder sauce, heritage potato, apple

Dessert

Weston Turville brambley apple crumble, almond, stem ginger ice cream

Or

Neals yard dairy British cheeses, water biscuits, oatcake

(£3 extra)

Two courses £25.50

Three courses £28.50

(for tables up to six people)

Sides

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

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

Available Tuesday to Saturday, 12 – 2.30 pm

(maximum 6 people)

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.