

## Nibbles

Bakers board, black pudding spread, pork and apple butter £7.50  
Chicken liver and foie gras cornetto £4  
Tunworth cheese and truffle toastie, pickled walnut ketchup £6

## Starters

Isle of Wight tomato and English feta £9.50  
*Peppered watermelon, tomato and chilli sorbet, Chardonnay vinegar gel, basil*  
**(Add native lobster £9.50 supplement)**

Butter poached Cornish hake £9.50  
*English strawberries, preserved lemon and radish, "Champagne" hollandaise*

Duck and pigeon "sausage roll" £10  
*Thousand Island, roasted peanut, BBQ glaze*

Shepherds pie £11.50  
*Charred grilled lamb fillet, sand carrot, puffed potato & cheese crumb, mint*

Seared King scallops £15  
*Dulse, glazed celeriac, hazelnut, Kombu dashi*

## Mains

**C F C £27.50**  
*Cotswold white chicken breast, buttermilk fried thigh, Gochujang ketchup, "slaw & baked beans",  
vanilla mayo, roast chicken gravy*

Brixham skate wing £21.50  
*Asparagus, chicken butter sauce, smoked caviar*

Salt baked celeriac wellington £19.50  
*Truffle cream, cauliflower puree, cep ketchup*

Hereford fillet of beef £32.50  
*Beef dripping potato terrine, roasted shallot, black garlic, mushroom and bone marrow ragu, onion rings*

Day boat red mullet £25.50  
*Charlotte heritage potato tortilla, tomato, Devonshire brown crab emulsion, olive tapenade, burnt lemon oil*

Ham, egg and chips £25.50  
*Slow cooked ham knuckle, Shaohsing and maple glaze, confit egg, dauphinoise chips, chequers brown sauce*

## Side Orders

*Chequers triple cooked chips £5.00 · English asparagus, lemon and herb dressing · £5.00*  
*Sautéed cabbage and onions £4.50 Baby heritage carrots, almond and Graceburn feta English £5.50*  
*Some dishes may not be suitable for dietary requirements. Please do advise our team.*