

CHEQUERS

DRINK. EAT. RELAX



2 COURSES £22

3 COURSES £26

START

Soup, cauliflower, chestnut & truffle, parsnip crisps, chive

Thyme roasted carrots, pickled carrot, spiced cauliflower hummus

Baked camembert, black truffle, toasted chequers bread, cranberry sauce

Hot smoked salmon, brown shrimp, keta caviar, gin infused cucumber

Ham hock soft scotch egg, chequers piccalilli

Duck rillets, silverskin onions, chequers toasted bread

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MAIN

All mains served with chantanay carrots, cavolo nero cabbage & baby parsnips

Butternut squash & chestnut terrine, pan fried polenta, caramelised shallot puree

Pan fried seabass, mussels, creamed leeks, salsa verde

'Sole meuniere', new potato, brown shrimp & caper butter, parsley

Traditional turkey crown, duchess potatoes, sprout tops, bacon wrapped chipolatas

Rolled & stuffed pork belly, pear, courgette & kohlrabi salad, celeriac puree

Dry aged fillet steak, hand cut chips, madeira sauce (+£4)

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SWEETS

Red wine poached pear, stem ginger ice cream, cinnamon shortbreads

Quince & apple crumble mess, whipped custard

'Old fashion' jelly, rum & raisin ice cream

Sticky fig pudding, st clemence sauce

Chocolate nemesis, honeycomb, salted caramel sauce

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a 10% discretionary service charge will be added to your bill for all table of 8 people and above

Allergen Information... Our kitchen contains most common allergens as do most of our dishes. If you have an allergy please talk to a member of our team who will happily discuss all our recipes to find you a safe product. We will do our best to provide a safe area however cross contamination may still be an issue.