

Starters

Chequers estate Beef short Rib 9.00

Black kale, sesame, XO sauce

Spiced seared King Scallops 13.50

Salted walnuts, roasted grapes, cauliflower puree

Buckmoorend farm Belly of Pork 8.50

Sun ripened pineapple, mead jus, English mustard emulsion

Confit Loch Duart Salmon 9.50

Duck dripping crumpet, hollandaise, smoked foie gras

Haggis heritage Scotch Egg 8.50

Our brown sauce, turnip and apple remoulade

Wild halibut 12.50

Cep beurre noisette, buttermilk, wild seasonal mushrooms

Mains

Stone Bass fillet 23.50

English chorizo, orzo pasta, lobster jus, heritage baby carrots

British Lamb rump steak 19.50

'Caesar salad', wild garlic, lamb belly croutons, Berkswell ewes cheese

Cornish Cod 18.50

Arbroth smokie sauce, chive oil, savora mash, heritage confit egg yolk

Dry aged Hereford fillet of Beef 28.00

Beef dripping pommes anna, Isle of Wight black garlic, roasted shallot puree

Lancashire Duck 23.50

Seared breast, roasted heritage carrot, duck fat fondant, almond crumb

Chequers Bubble and Squeak 17.50

Wye Valle asparagus, fermented sweetcorn, nettle oil, Wyfe of Bath

Hereford Rib of Beef to share 35.00 per person

Minimum 5 weeks dry aged, triple cooked chips, seasonal vegetables slaw

Recommended Shiraz Five Ashes Hamelin Bay 2012

Side Orders

Sautéed cabbage and onions 3.50 • Chequers triple cooked chips 4.50,

Baby heritage carrots, almond and orange crumb £4.50

*Some dishes may not be suitable for dietary requirements
please do advise our knowledgeable team*