

Set Lunch Menu

Amuse bouche

Starter

Hot smoked sea trout, Wye Valley asparagus, compressed cucumber

Or

Ham hock terrine, Chequers piccalilli, soda bread, English mustard mayonnaise

Main

Cured Cornish cod Scotch egg, kedgeree rice, curried mango sauce

Or

Free range chicken, baby carrots, seasonal mushrooms, roasted chicken and tarragon jus

Or

Rebellion beer battered market fish, warm cockle tartar, triple cooked chips

Dessert

English strawberries, pimm's jelly

Elderflower and Jersey milk ice cream

Or

British artisan cheeses, Yorkshire parkin, water biscuit, toasted nuts (£3 extra)

Optional extra course

Tea/Coffee and petit fours £4.50

Side Orders

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

Baby heritage carrots, almond and orange crumb 4.50

One course £15.50

Two courses £18.50

Three courses £21.50

Available Tuesday - Saturday 12 – 3.00 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 allergens