

## To Start

Bread Board and butter 6 Nocellara olives 6

Wiltshire venison ragu, sourdough  
dripping toast, watercress,  
fresh horseradish 8.50

Orkney scallops, pickled cockles,  
bouillabaisse sauce, samphire 12

Roasted heritage carrots, labneh,  
pistachio dukkah, honey 8

Smoked wild mushrooms, onion broth,  
pearled spelt, mizuna, sourdough  
and thyme dumplings 9

## Mains

Lamb rump, ras el hanout,  
fregola, Jerusalem artichoke,  
pomegranate, fig, tahini yoghurt  
28

Wiltshire venison loin, celeriac,  
smoked black garlic emulsion,  
faggot, crispy cavolo nero,  
pickled blackberries, red wine  
jus 31

Baked Cod, smoked haddock  
chowder, fowey mussels, samphire  
24

Sri Lankan lentil dhal, harissa  
chickpeas, coconut sambal, bhaji  
onions, poppadum, pickled  
chillies 17

7oz Beef fillet, potato  
dauphinois, fine beans, salsa  
verdé, sauce bordelaise 36

King oyster mushrooms, panisse,  
kalettes, girolle, black garlic,  
mushroom jus 18

## Pub Classics

Beer battered haddock fillet,  
mushy peas, tartarte sauce,  
triple cooked chips 16

Saxon splendour sausages, brown  
butter mash, cavolo nero, onion  
gravy, crispy sage 16

Aged sirloin burger, oglesfield  
cheese, smoked streaky bacon,  
beer braised onions, rosemary  
fries, pickled coleslaw 16

*Thank you for choosing Chequers please advise us of any allergies*