

Starters

Lamb ragu, sourdough toast, watercress, mint salsa verdé - 8

Roasted bone marrow, sourdough, crispy capers, watercress - 9

Roasted heritage carrots, cashew labneh, pistachio dukkah, agave syrup - 8

Orkney scallops, baked in shell, garlic butter, pangrattato - 12

Mains

Cheesy Leeks - 5 serves two

The Roasts

All served with duck fat roast potatoes, honey and mustard carrots, parsnips and seasonal greens with a Yorkshire pudding and celeriac puree

Hereford cross Sirloin of beef, horseradish - 21

Castlemead chicken supreme, celeriac remoulade - 18.50

Porchetta, caramelised apple compote, puffed crackling - 19.50

Celeriac, chestnut mushroom wellington, spinach purée, mushroom gravy - 18

Whole roasted Cornish sole, samphire, pickled sea herbs, roasted new potatoes - 19

Desserts

Sticky toffee pudding, salted caramel sauce, brandy snap, clotted cream ice cream - 9

Dulce de leche Chocolate Brownie, vanilla ice cream - 9

Blood orange crème brûlée, sable Breton biscuits - 8

Cheese board

Rye crackers, quince jelly, St. John chutney

2 cheeses - 10

3 cheeses - 13.50

4 Cheeses - 16

Torched oglesfield

Westcombe cheddar

Dorset Blue Vinney

Croxton manor brie

Thank you for choosing Chequers please advise us of any allergies