

Focaccia | house butter - 6

Nocellarra Olives - 6

To Start

Farmhouse terrine, St. John chutney, sourdough, pickles - 9

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

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

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

Mains

Harissa roasted cauliflower, Sri Lankan lentil dhal, coconut sambal, pickled chillies, bhaji onions - 17

Rare breed pork chop, black pudding bubble and squeak, pea purée, homemade wholegrain mustard, cider jus - 23.5

8oz Beef fillet, potato dauphinoise, fine beans, salsa verdé with either peppercorn sauce or sauce bordelaise - 36

Celereiac, mushroom and leek pie, braised red cabbage, heritage carrots, mushroom jus - 18.5

Baked hake fillet, nduja and bean ragu, butterbeans purée, crispy capers, charred corn - 23

Please ask your server for details on today's market fish and butchers cuts (Thursday -Saturday)

Pub Classics

Saxon sausages, brown butter mashed potato, seasonal greens, onion gravy, crispy sage - 17

Beer battered haddock, mushy peas, tartare sauce, triple cooked chips - 17

Aged sirloin burger, oglesfield, beer braised onions, smoked streaky bacon, pickled coleslaw rosemary fries - 17

Hereford cross Onglet steak served rare, baby gem, ceaser, pangrattato, brown butter jus, fries - 19.50

Thank you for choosing Chequers please advise us of any allergies