

Chequers

Aperitifs - Negroni, Cosmopolitan, House Champagne - 10

Bread & butter - 4

Cantabrian anchovies - 7.50

Nocellarra olives - 4

Cobble lane coppa | cornichon | celeriac remoulade - 6

To start or to share

Pan seared scallops | garlic butter | pangrattato | guanciale | XO - 12

Salt baked heritage beetroots | goats curd | velouté | radicchio | blood orange | za'atar - 8

Devonshire crab | potato terrine | kewpie | yuzu | miso caramel - 9

Pig cheek terrine | prune ketchup | cucumber | horseradish yoghurt - 8

Roasted heritage carrots | cashew and harissa labneh | dukkah | carrot top pesto – 8.50

Mains

Flat iron steak au poivre | watercress | triple cooked chips - 23

Pan fried gnocchi | crown prince squash | wild garlic chermoula | asparagus | pine nuts | old Winchester - 19

Pan fried duck breast | confit leg spring roll | pak choi | hoisin | cucumber - 27

Maitake | chilli sambal | lentil dhal | coconut and lime yoghurt - 18

Lamb leg steak | clams | salsa verdé | endive | wild garlic | capers | asparagus - 26

Baked cod loin | white bean cassoulet | Swiss chard | harissa | torched corn | fennel - 24

Today's Market fish | brown butter | shrimp | sea herbs - *market price. Please ask your server for details.*

Sides

Roasted la ratte potatoes | salsa verdé - 4.5

Charred tenderstem | crispy chilli oil | almonds - 4.5

Triple cooked chips - 4.5

Thank you for dining at The Chequers. Please advise us of any allergies before ordering.

