

## Chequers - Sunday menu

**Aperitifs** - Negroni, Cosmopolitan, House Champagne - 10

### Starters

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

Salt baked beetroot | beetroot and horseradish velouté | za'atar - 8

Fried Pig cheeks terrine | prune | cucumber | horseradish | yoghurt | pickled red onion - 8

Padron peppers | cashew and harissa labneh - 7

### The roasts

*All served with duck fat roast potatoes, honey mustard carrot, hispi cabbage, parsnip puree, Yorkshire pudding*

Hereford cross sirloin | fresh horseradish | watercress – 22

Slow roasted Belly of Middle White pork | baked apple compote | puffed crackling – 20

Roast Castlemead chicken supreme | celeriac remoulade - 19.50

Roasted butternut squash | puy lentil ragu | piquillo peppers | toasted pine nuts | veggie roast trimmings – 18

Cheesy leeks – 5 (serves 2)

Pigs in blankets (4) - 6

### Market fish

Today's market fish - market price - *please ask your server for details*

### Desserts

Sticky toffee pudding | Pedro Ximenez caramel sauce | brandy snap | stem ginger ice cream - 8

Dark chocolate creméux | stout cake | honeycomb | blood orange - 8

Vanilla crème brûlée | ginger biscuit - 8

Bath blue | calvados raisins | pickled walnuts | rye cracker | quince jelly - 9

**Digestif** - Old Fashioned, Espresso Martini - 10

Chiliner Late Harvest Sauvignon Blanc - 7.5

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