

Chequers Sunday

Aperitifs - Negroni or Cosmopolitan - 12, House Champagne – 11

Cantabrian anchovies – 9.50

Nocellara olives – 5

To start or to share

Brown crab rarebit | grilled sourdough | chilli jam | pickled fennel | watercress – 9

Country terrine | toasted sourdough | cornichon | Dijon mustard – 9.50

Roasted bone marrow | grilled sourdough | salsa verdé | pickled red cabbage | pangrattato – 10

Burrata | torched blood orange | bitter leaves | beetroot | hazelnuts – 9.50

Torched padron peppers | muhammara | za'atar | smoked sea salt – 8

The roasts

All served with duck fat roast potatoes | Yorkshire pudding | honey mustard carrot | red cabbage puree | seasonal greens | gravy

Hereford x Aberdeen Angus sirloin | black garlic emulsion – 24

West End Farm pork belly | caramelised apple compote – 23

Creedy Carver chicken supreme | celeriac remoulade – 21

Roasted Crown Prince squash | puy lentil ragu | piquillo pepper | feta served with vegetarian roast trimmings – 19.50

Mains

Tandoori spiced maitake | masala sauce | pickled mushrooms | chard | toasted almonds – 21

Today's market fish – *please see our specials board for today's market fish.*

Sides

Cheesy leeks (for 2) – 6.50

Purple sprouting broccoli | crispy garlic chilli oil | toasted almonds – 7

Brown butter roasted ratte potatoes – 5.50

Desserts

Salted chocolate mousse | honeycomb | pickled blackberries – 9

Buttermilk pudding | Yorkshire rhubarb | pistachio | meringue – 9

Sticky toffee pudding | salted caramel | stem ginger ice cream – 9

Bath blue cheese | Westcombe cheddar | rye crackers | fruit membrillo | cultured butter -12.50

Thank you for dining at The Chequers. Please advise us of any allergies before ordering. Unfortunately we are unable to accommodate onion, soya or garlic allergies