

Chequers

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

House bread & cultured butter – 5

Cantabrian anchovies – 9.50

Nocellara olives – 5

To start or to share

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

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

Tiger prawns | salsa Macha butter | coriander | pickled chillies – 11

Lamb scrumpet | wild garlic aioli | Boquerónes | pickled shallots – 9

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

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

Mains

Loin of Wiltshire fallow deer | potato rosti | pickled blackberries | cavolo nero | celeriac | red cabbage – 29

Brown butter roasted monkfish | toasted fregola | Cornish mussels | agretti | pomodoro | harissa – 29

Wiltshire lamb rump | pomme anna | Jerusalem artichoke | wild garlic salsa verdé | lamb faggot – 31

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

West End Farm pork chop | purple sprouting broccoli | pomme purée | nduja butter | cider jus – 27

Crown Prince squash risotto | goats curd | beetroot | crispy sage | spelt croutons | radicchio | hazelnuts -21

Please see our specials board for today's market fish & butchers cuts

Sides

Butter head & bitter leaf salad – 4.50

Beef dripping chips – 5.50

Roasted bone marrow | salsa verdé | pangrattato – 8

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

Brown butter roasted ratte potatoes – 5.50

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