

Chequers Sunday

Aperitifs – Negroni – 12, House Champagne – 11

Cantabrian anchovies – 9.50

Nocellara olives – 5

To start or to share

Country style pork and pistachio terrine | cornichon | house mustard | sourdough – 10

Padron peppers | muhammara | za'atar | smoked sea salt – 9

Tiger prawns | salsa macha butter | pickled fennel | coriander – 12

Burrata | Isle of Wight tomatoes | basil | pickled red onions | smoked olive oil – 10

Devonshire scallops | wild garlic butter | pangrattato – 13

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 | vegetarian roast trimmings – 19.50

Mains

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

Isle of Wight tomatoes | goats curd | basil | pickled red onion – 8

Desserts

Salted chocolate mousse | torched blood orange | hazelnut | honeycomb – 9

White chocolate buttermilk pudding | Wye Valley 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