

Chequers

Aperitifs – Negroni – 12 , House Champagne – 11

House bread & cultured butter – 5.50

Cantabrian anchovies – 9.50

Nocellara olives – 5

Burrata | arbequina olive oil – 8

To start or to share

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

Charcoal grilled octopus | chickpeas | crispy kale | chilli oil | gremolata – 14.50

Wye Valley asparagus | wild garlic gribiche | crispy Bath white egg – 12

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

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

Tempura courgette flowers | Westcombe ricotta | romesco | black olive crumb – 10

Mains

Home Farm lamb rump | pressed shoulder | anchoíade | pomme anna | wild garlic | asparagus – 32

Pan roasted stone bass | shellfish | bisque | clams | agretti | fennel and blood orange salad – 27

Parmesan gnocchi | Isle of Wight tomatoes | cima di rapa | rocket pesto | burrata | pangrattato | chilli – 23

Pork chop | hash brown | celeriac remoulade | grilled spring onions | cider & wholegrain sauce – 28

Rose harissa roasted cauliflower | cashew labneh | tabbouleh | pickled red onions | za'atar – 23

Please see our specials board for today's butcher's cuts, handpicked Hereford cross Aberdeen Angus beef from Stokes Marsh Farm, Coulston

Sides

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

Beef dripping chips – 5.50

Grilled baby gem | Caesar | pangrattato | anchovies | parmesan – 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.