

## Sunday at The Chequers

### While you wait

Cantabrian anchovies | arbequina olive oil – 9

Nocellara olives – 5

Somer Valley farms Coppa | cornichon | dill – 8

Burrata | arbequina olive oil | chilli salt – 6

### To start

Stracciatella | grilled focaccia | prosciutto | pistachio | hot honey – 9

Padron peppers | muhammara | za'atar | smoked sea salt – 8

Provence black figs | brioche | Baron Bigod | aged balsamic | walnut ketchup – 11

Crispy Bath chaps | baked apple compote | apple and fennel slaw – 11

Country style pork & game terrine | tomato chutney | cornichon | sourdough – 10

### The Roasts

*All served with duck fat roast potatoes, red cabbage puree, local greens, honey mustard carrot, Yorkshire pudding*

Hereford cross sirloin of beef | black garlic emulsion – 26

West End Farm pork belly | baked apple compote | puffed crackling – 24

Creedy Carver chicken supreme | celeriac remoulade – 24

Roast Delicia squash | puy lentil ragu | piquillo peppers | feta - 22

*Served with vegetarian trimmings and Yorkshire pudding*

### Market Fish

*Please see our specials board for today's market fish*

### Sides

Cheesy leeks (for 2) – 8

Pigs in blankets (4) – 9

Wye valley tenderstem broccoli | brown butter | toasted almonds – 9

Roasted pink fir potatoes | salsa verde – 6

Garden salad of oakleaf | lolo rosso | soft herbs – 4.5

*Thank you for dining at The Chequers. Please advise us of any allergens. . Unfortunately we are unable to cater for anyone who has an allium, soy or sulphur allergies*