

The Chequers

To start

Bread & cultured butter – 5.50
Nocellara olives - 5
Cantabrian anchovies - 9
Burrata | arbequina olive oil | chilli salt - 6

Small plates to start or to share

Stracciatella | grilled focaccia | prosciutto | pistachio | hot honey - 9
Padron peppers | muhammara | za'atar | smoked sea salt - 8
Somer Valley Farms coppa ham | cornichon | dill - 8
Provence black figs | brioche | Baron Bigod | aged balsamic | walnut ketchup - 11
Grilled Galician octopus | Chickpeas | crispy garlic chilli oil | kale | gremolata - 15
Crispy Bath chaps | baked apple compote | apple and fennel slaw - 11
Country style pork & game terrine | tomato chutney | cornichon | sourdough - 10

Larger plates

West End Farm pork chop | smoked pancetta, wild mushroom & white bean cassoulet | roasted hazelnuts | crispy sage – 29.50
Chana dhal | courgette bhaji | pickled chillies | raita | coriander - 17
Brown butter roasted monkfish tail | St Austell Bay mussels | cobble lane nduja | leeks | samphire | cider cream - 32
Pressed lamb shoulder | black garlic emulsion | anchovy | salsa verde | minted peas | shiso | crispy shallots | lamb sauce - 29
Basil & parmesan gnocchi | heritage tomatoes | pomodoro | rocket pesto | Westcombe ricotta | tempura courgette flower - 26
Wiltshire venison loin | pommes Anna | faggot | cavolo nero | Bromham squash | pickled mustard seeds | red wine jus – 34
Confit duck leg | puy lentil ragu | white bean puree | broad bean and pea fricassee | pickled girolles | red wine jus - 24

Sides

Garden salad - oak leaf | lolo rosso | soft herbs – 4.50
Roast pink fir potatoes | salsa verde - 6
Heritage tomato panzanella salad - 8
Rosemary fries – 5.50
Wye valley tenderstem broccoli | crispy garlic chilli oil | toasted almonds – 9

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

