

The Chequers

While you wait

Bread and cultured butter – 5.50

Gordal picante olives - 5

Burrata | crispy garlic chilli oil – 7

Small plates to start or to share

Salcombe Bay hand dived scallops | smoked cauliflower puree | black pudding | pine nuts | calvados soaked golden raisins | chervil – 15

Glazed pork cheeks | Westcombe cheddar & Guinness rarebit | chimichurri | sourdough | pickled red onions – 11

Puglian burrata | bitter leaves | blood orange | hazelnuts | pickled shallots – 9

King prawn, crayfish and langoustine cocktail | Marie-rose sauce | baby gem | tabasco – 11

Roasted padron peppers | cashew and harissa labneh | hazelnut dukkah – 9

Somer Valley Farms coppa ham | cornichon | dill -8

Charred baby leeks | romesco sauce | smoked Westcombe ricotta | crispy leeks | smoked almonds - 10

Larger plates

Chana dal crusted celeriac | tandoori tofu yoghurt | chermoula | pickled chillies | pol sambal | coriander – 21

Cornish hake fillet | puttanesca | fregola | anchovies | sage & orange pangrattato – 27

Winter squash & sage gnocchi | wild venison ragu | oyster mushrooms | cavelo nero | White Lake pecorino – 24

Confit duck leg | white bean, pancetta & New Forest mushroom cassoulet | radicchio | hazelnuts – 26

Treacle cured & braised beef cheeks | parmesan & rosemary polenta | pickled red cabbage | salsa verde – 25

Butchers cuts

Aberdeen Angus tornado Rossini – beef fillet | brioche crouton | Foie Gras | celeriac puree | spinach | sauce charcutiere – 37

900g Prime rib of Aberdeen Angus X Hereford beef | brown butter jus | salt & pepper fries – 98 (for 2) – please allow 45 minutes

Sides

Charred hispi cabbage | kibbled onion & bacon crumb | buttermilk dressing – 7

Salt & pepper fries – 5

Grilled purple sprouting broccoli | café de Paris butter | toasted almonds – 8.5

Roasted beetroots | horseradish crème fraiche | pistachio – 6

Thank you for dining at the Chequers, please advise us of any allergies