

CHEQUERS



WHILE YOU WAIT

Bread & cultured butter - 5.50

Cobble lane saucisson - 6

Gordal picante olives - 5

SMALL PLATES TO START OR TO SHARE

Smoked beef shortrib croquettes | rendang aioli | nasturtium - 3 each

Tempura cod cheeks | fermented chilli sauce | squid ink aioli | hot pickles - 10

Puglian burrata | brûlée fig | prosciutto | fig oil | confit tomatoes - 11.50

Cornish Tuna loin | pink grapefruit | pickled jalapeño | pistachio | basil | white soy - 12

Roasted padron peppers | cashew and rose harissa labneh | hazelnut dukkah - 9

Galician octopus | mojo verde | charred corn and red pepper salsa | guindilla - 17

LARGER PLATES

Landrace cross pork chop | confit fennel | wholegrain mustard and cider jus | pickled apple - 26

Sri Lankan chana Dhal | bhaji-spiced enoki tempura | pickled chillies | crispy curry leaves - 18

Roast Cornish monkfish tail | café de Paris butter | pickled brown shrimp | hash brown | celeriac puree | sea herbs - 31

Hereford Sirloin of beef | barbecued maitake | black garlic | herb emulsion | tenderstem | sauce charcutiere - 34

Pumpkin gnocchi | foraged wild mushrooms | caramelised celeriac | turnip puree | hazelnuts - 24

Duck breast | delicata pumpkin | pommes Anna | duck and cherry jus | cavolo nero - 34

SIDES

Heritage tomato, cucumber and pomegranate Ezme salad - 8

Grilled Wye Valley tenderstem broccoli | crispy garlic chilli oil | toasted almonds - 8

Grilled gem wedges | Caesar dressing | parmesan | pangrattato - 7

Brown butter roasted pink firs | fine beans | salsa verde - 6

Salt and pepper fries - 5

TRENCHERMAN'S
GUIDE

THANK YOU FOR DINING WITH CHEQUERS.
PLEASE ADVISE US OF ANY ALLERGENS