

CHEQUERS

SUNDAY



WHILE YOU WAIT

Cobble lane saucisson - 6

Gordal picante olives - 5

SMALL PLATES TO START OR TO SHARE

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

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

THE ROASTS

ALL ROASTS SERVED WITH DUCK FAT ROAST POTATOES, PARSNIP PUREE, LOCAL GREENS, BRAISED RED CABBAGE, HONEY MUSTARD CARROT, YORKSHIRE PUDDING AND GRAVY

Landrace cross porchetta stuffed with fennel sausage | burnt apple puree - 24

Hereford cross sirloin of beef | black garlic emulsion - 26

Creedy carver Chicken breast supreme | celeriac remoulade - 24

Pressed shoulder of Home Farm spring lamb | salsa verde - 27

Roasted Bromham squash | puy lentil and piquillo pepper ragu | feta - 22 - served with vegetarian trimmings.

SIDES

Cheesey leeks (for 2) - 8

Grilled tenderstem broccoli | brown butter | toasted almonds - 8

Brown butter roasted pink for potatoes | fine beans | salsa verde - 6

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

TRENCHERMAN'S
GUIDE