

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

Braised pigs cheeks | confit potato | chimichurri | pickled red onion - 13

Puglian burrata | brûlée fig | charcuterie XO sauce | crispy basil - 9

Cornish Tuna loin | pink grapefruit | pickled jalapeño | pistachio | basil | white soy - 13.50

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

THE ROASTS

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

Landrace cross porchetta stuffed with fennel sausage | burnt apple purée - 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 ragù | feta - 22

[served with vegetarian trimmings].

SIDES

Cheesey leeks (for 2) - 8

Grilled tenderstem broccoli | brown butter | toasted almonds - 8

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

Spelt focaccia bread sauce - 4



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

