CHEQUERS

MICHELIN 2026

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

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

Puglian burrata | bitter leaf | beetroot | blood orange | shaved fennel | candied walnuts - 10.50

Wild venison ragu | beef dripping sourdough | fresh horseradish | watercress - 11

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

Barbecued squid stuffed with Merguez sausage | burnt lemon aioli | shallot and parsley salad - 10

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 broccoli | sauce charcutière - 34

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

Loin of Wiltshire roe deer | delica pumpkin | faggot | game jus | cavolo nero | pickled blackberries - 35

SIDES

Bitter leaf salad | pickled blackberries | roasted hazelnuts - 5.50

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

Heritage carrots | black garlic emulsion | carrot purée | spiced pumpkin seed granola - 9

Brown butter roasted pink fir potatoes | 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