

# The Chequers

## Starters

<b>Autumn vegetable Veloute</b> Cream, Warm Bread, Herb Oil	<b>£8.50</b>
<b>Chicken &amp; Mushroom Terrine</b> Red Onion Chutney, Pickled Onion Petals, Sourdough Croutes Crumb, Watercress	<b>£9.50</b>
<b>Poached Cod Rillett</b> Creme Fraiche, Dill, Capers, Bread Crisps	<b>£9.50</b>
<b>Red Wine Braised Pig Cheek Croquettes</b> Apple & Radish Slaw, Confit Garlic Mayo	<b>£10.00</b>

## Mains

<b>Line Caught Battered Haddock</b> Hand Cut Salt & Vinegar Flavoured Chips, Minted Peas, Tartare	<b>£20.00</b>
<b>7oz Steak Burger</b> Homemade Smokey Tomato Relish, Mature Cheddar & Crispy Shallots Served with Bacon Miso Flavoured Fries & House Salad	<b>£21.00</b>
<b>Roast Chicken, Ham, Leek &amp; Wholegrain Mustard Pie</b> Creamy Chive Mash, Seasonal Vegetables, Chicken Pie Gravy	<b>£22.50</b>
<b>Sirloin Steak of Herefordshire Beef</b> Hand Cut Chips, Baby Watercress & Pickled Onion Salad, Confit Garlic Butter & Red Wine Jus	<b>£32.00</b>
<b>Crispy Potato Gnocchi.</b> Butternut Squash Puree, Rose Harissa Oil, Confit Tomatoes, Mixed Toasted Seeds & Basil	<b>£20.00</b>

## Desserts

<b>Lemon posset</b> Almond & Poppy Seed Crumble, Raspberry Gel, Candied Lemon Zest	<b>£9.00</b>
<b>Bittersweet Chocolate Delice</b> Orange Curd, Torched Orange Segments, Chocolate Soil, Chocolate Orange Snap Clotted Cream Snow	<b>£11.50</b>
<b>Coconut Pannacotta</b> Mango & Pineapple Compote, Stem Ginger Granola, Mango Coulis	<b>£10.00</b>
<b>Cheese Selection</b> Served with Crackers, Homemade Red Onion Chutney, Olive Tapenade. Grapes, Celery & Candied Walnuts	<b>£16.00</b>

Please speak to a member of staff if you have any food allergies or intolerances.