

The Chequers' Sunday

To Start...

Vegetable Velouté

Cream, Herb Oil & Granary Bread £ 8.50 (GFA, VEA)

Chicken & Mushroom Terrine

Red Onion Chutney, Pickled Onion Petals, Crisp Brioche Bread, Watercress £ 9.50
(GFA, DFA)

Poached Cod Rilette

Crème Fraîche, Dill, Capers, Cucumber & Salsa Verde £9.50 (GFA)

Red Wine Braised Pig Cheek Croquette

Apple & Radish Slaw, Confit Garlic Mayo, Crackling &

Balsamic Reduction £10

...Main Meal...

*All our Roasts are served with Duck Fat Potatoes, Honey Roasted Carrot and Parsnip,
Seasonal Greens, Yorkshire Pudding & Gravy*

35 Day Aged Sirloin of Herefordshire Beef £ 24 (GFA)

Herb Stuffed Roast Pork Belly, *Apple Sauce, Crackling* £ 21 (GFA)

Lemon & Thyme Chicken Supreme, *Sage & Honey Roast Sausage Stuffing* £21(GFA)

Mushrooms, Roast Butternut Squash & Red Onions Wellington, *Mixed Seeds & Veg
Gravy* £20 (VE)

Roast Haddock Mornay, *Chives Mash, Sautéed Greens* £20

Sides

Cauliflower Cheese, *Herb Pangrattato* £5.50

Duck Fat & Herbs Roast Potatoes £4.50 (GF)

Seasonal Greens £4 (GF, VEA)

Gravy £1.50 (GF, DF, VEA)

**Please inform a member of the staff if you have any allergies or
intolerances**

The Chequers' Desserts

Coconut Pannacotta

Mango & Pineapple Salsa, Stem Ginger Granola, Mango Coulis

£ 10.00 (VE, GFA)

Bittersweet Chocolate Delice

Clotted Cream Snow, Orange Curd, Torched Orange Segments,
Raspberries & orange snap

£ 11.50 (GFA)

Lemon Posset

Poppy Seeds & Almond Crumble, Raspberry Gel, Candied Lemon Zest

£ 9.00 (GFA)

Cheese Selection

Served with Crackers, Homemade Red Onion Chutney, Olive Tapenade,
Grapes, Celery & Candied Walnuts

£ 16

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