

The
C H E Q U E R S



MAKING LIFE PEACHY

DINING AT THE CHEQUERS

Winter is a wonderful time to eat hearty and comforting food. Our beef is British, grass-fed and dry-aged for unmatched flavour. All our chicken, eggs and pork are free-range. Our lamb is Cornish and most of our native fish is landed from coastal day-boats. We always serve the good stuff – cooked from scratch by real chefs – because that's what we want to eat ourselves. Thanks for joining us.

DELI BOARDS

Warm Mini Bloomer & Garlic Butter 3.00 Puttanesca Olives 3.00 Spiced Almonds 3.00

BUTCHER'S BOARD 14.50

Black & Blue Bavette & Béarnaise Sauce,
Chorizo & Manchego Swirls, Spicy-glazed
Chicken Wings, Crispy Lamb,
Pomegranate & Mint Salad

CHEESE BOARD 14.00

Gillot Camembert, Rollright, Ashlynn,
Westcombe Cheddar & Blue Monday,
Water Biscuits, Apples & Celery, Fig Chutney

FISH BOARD 14.50

Cod Goujons & Tartare Sauce,
Haddock Fishcakes &
Horseradish Crème Fraîche,
Smoked Salmon Pâté & Granary Toast,
Prawn & Paper-thin Salad, Oriental Dressing

VEGGIE BOARD 14.50

Warm Crispy Camembert & Fig Relish, Mushroom Pâté & Croûtes,
Roasted Fig & Feta Salad, Quinoa, Orange Dressing,
Parsnip & Cheddar Croquettes, Tomato Chutney

FAVOURITES BOARD 14.50

Smoked Salmon Pâté & Granary Toast, Warm Crispy Camembert
& Fig Relish, Spicy-glazed Chicken Wings,
Cod Goujons & Tartare Sauce

STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 7.00

Soup of the Day - See Blackboard 5.50

Pan-seared Native Scallops, Clonakilty Black Pudding & Cauliflower Purée 10.00

Gin-cured Salmon, Radish & Candied Beetroot Salad, Horseradish Remoulade 8.50

Beetroot & Orange Salad, Pinenuts, Marinated Grains & Shallot Dressing 6.75

Venison & Pheasant Terrine, Cumberland Sauce & Toasted Bloomer 7.50

EITHER/OR

Starter/Main

Pan-fried Sea Bass, Clam, Crab & Pancetta Chowder, Baby Spinach 9.00/17.50

Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream Sauce, with or without Free-range Ham 7.50/13.50

Clonakilty Black Pudding & Poached Egg Salad, Croutons & Mustard Dressing 8.00/15.50

Sumac-roasted Cauliflower, Warm Chickpea Tabbouleh & Tahini Dressing 6.75/13.00

This includes a discretionary 25p contribution to The Peach Foundation, which supports education & promotion of healthy eating, sports & conservation in Africa.

MAINS

Maple-cured Gammon Rib Eye Steak, Poached Egg & Chips 14.00

Butternut Squash, Spinach & Pearl Barley Wellington, Roasted Roots & Vegetarian Gravy 13.25

Chicken Supreme, Tarragon & Pancetta Sauce, Spinach, Potato Rösti 16.50

Smoked Haddock Fishcake, Sautéed Leeks & Mustard Butter Sauce 13.75

Merrifield Farm Duck Breast, Sweet Potato Dauphinoise, Tenderstem Broccoli & Orange Jus 21.50

Baked Whole Lemon Sole, New Potatoes & Baby Vegetables, Brown Butter & Caper Sauce 18.50

Slow & Low Lamb Shoulder, Celeriac Purée, Braised Red Cabbage & Mint Jus 17.75

What's The Fish? See Blackboard

GRILL

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour & tenderness.

Free-range Flat Iron Chicken, Confit Garlic, Butter & Lemon, Skinny Chips 15.75

28 Day Dry-aged 8oz Rump Cap Steak 19.75

28 Day Dry-aged 8oz Sirloin Steak 25.00

28 Day Dry-aged 7oz Fillet Steak 29.50

All Served with Rocket, Chips, Slow-roasted Plum Tomato & a choice of Béarnaise or Charcutière Sauce

Aubrey Allen
The Chef's Butcher

SIDES

Chips 3.50 Baby Jackets & Sour Cream 3.75 Savoy Cabbage, Bacon & Hazelnuts 3.75

Honey & Thyme-roasted Carrots & Parsnips 3.75 Garden Salad, Beetroot & Thyme Dressing 3.75

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

Children are heartily welcome & we are happy to make them simplified versions of our dishes. If your child would like a small portion at half price, please ask us.

A 10% service charge is added to parties of six or more. All tips go to the team.