

WHILE YOU WAIT

Breadbasket with salted butter	5.5
Pork crackling and apple sauce	5.5
Marinated giant olives	5.5

TO START

House made soup of the day GF V GFA DFA	8.5
<i>with sourdough bread</i>	
Spiced lamb rump GF	16.0
<i>marinated in cumin, coriander and paprika, with fennel puree, crispy chickpeas and salsa verde</i>	
Grilled octopus GF	16.0
<i>with rosemary garlic hummus, semi-dried cherry tomatoes and smoked paprika dressing</i>	
Smoked duck salad GF DF	14.0
<i>with chicory, orange, walnuts and citrus dressing</i>	
Burrata and heritage tomatoes GF V	15.0
<i>tomatoes marinated in cold pressed lemon oil, purple basil, burrata and pickled red onion</i>	
Salt & pepper squid GF DF	13.5
<i>with roasted lemon and sweet chilli sauce</i>	
Grilled baby courgettes and feta VGA GF	13.0
<i>with crushed mint peas, aged feta, toasted pine nuts, lemon and chilli dressing</i>	
Classic prawn cocktail GFA DFA	15.5
<i>with Marie Rose sauce, baby gem lettuce, cayenne pepper & buttered granary bread</i>	

SALADS

Caesar salad with chicken GFA	14.0 20.0
with tiger prawns GFA	15.0 22.0
<i>Baby gem lettuce, bacon, Parmesan, croutons, cherry tomatoes, anchovies & Caesar dressing</i>	
Chequers seasonal salad GF DF VG	12.5 20.0
<i>Quinoa, heritage beetroot, mange tout, spring onion, sunflower seeds, radish, sugar snap peas & citrus dressing</i>	

MAINS

Market fish of the day	£ market price
<i>with our chef's inspired sauce & choice of one side</i>	
Moules marinière GFA <i>with cream, wine, shallots, sourdough bread</i>	20.0
Roasted breast of duck GF <i>with baked courgette and spinach polenta, sweet potato puree, cherry jus</i>	27.0
Barbecue short rib <i>braised and glazed in homemade honey barbecue sauce, crispy pavé potato, roasted heritage carrot and crispy shallots</i>	32.0
Pan fried halibut GF <i>Rainbow chard, violet potato puree, Shetland mussels, herb butter emulsion sauce</i>	34.0
King oyster mushroom schnitzel DF VG <i>Fresh herb and cherry tomato tabbouleh, pickled red onion, garlic and herb dressing</i>	21.0
Gourmet veggie burger GFA VG <i>with chickpeas, harissa, shiitake mushrooms, vegan cheese, tomato, lettuce, red onion & sweet potato fries</i>	19.0
Pea and baby courgette risotto VGA GF DFA <i>with parmesan crisp & rocket leaves</i>	19.0
The Chequers beef burger & fries GFA <i>Grilled rib steak patty on a sesame brioche bun with Oglesfield Somerset cheese, streaky bacon, caramelised onion, Chequers burger sauce, lettuce, pickles & fresh tomato</i>	22.0
Fish & chips GF DFA <i>Cider battered haddock, hand cut chips, smashed peas & house made tartare sauce</i>	21.0
Pan fried calves liver GF <i>Creamed mashed potato, lyonnaise onions, crispy pancetta & beef jus</i>	28.0
Chicken Milanese DFA <i>Oven baked, herb and parmesan crusted chicken breast, spaghetti with roasted tomato, chilli and herb sauce</i>	25.0
Hot seafood platter (Suitable for two) GFA <i>Whole lobster, mussels, clams, king prawns, garlic butter, side of fries & ciabatta bread</i>	75.0

SIDES

Mixed salad GF VG	5.0	Mac & cheese V	7.5
Sugar snaps & peas DFA V GF	5.5	Add truffle	5.0
Garlic & herb button mushrooms DFA GF V	6.0	Hand cut chips VG GFA	6.0
Charred tenderstem broccoli GF DF	6.5	Fries VG GFA	5.0
Spinach in garlic olive oil GF DF	6.0	Add truffle & parmesan	5.0
		Mashed potato DFA GF V	6.0
		Jazzy new potatoes in mint butter GF	6.0

STEAKS

(not available Sundays)

Our black angus beef is grass fed and fully matured for exceptional flavour. All our steaks are selected and hand cut for us by our local butcher.

All steaks are served with hand cut chips, roasted cherry tomatoes, watercress and our house made smoked herb butter.

10oz dry aged Dingley Dell pork rib eye steak GF DFA	30.0
<i>Rolled pork rib eye steak richly marbled, chargrilled and full of flavour</i>	
Black angus 8oz fillet of beef GF DFA	39.5
<i>Cut from the centre of the fillet and trimmed of all fat, our leanest and most tender steak</i>	
Black angus 10oz rib eye GF DFA	38.5
<i>Cut from the rib of beef, the marbling fat produces intense flavour</i>	
Black angus 10oz sirloin GF DFA	36.5
<i>Cut from the short loin, consistently produces great flavour</i>	
Add half lobster (Surf & Turf) GF	25.0
Add grilled King Oyster mushroom GF VGA	2.0
Add caramelised shallot GF VGA	2.0
Sauces GF	3.5

Marrowbone gravy, peppercorn, garlic butter sauce, béarnaise, creamy wild mushroom

SUNDAY ROASTS

(also available on Bank Holidays)

All roasts served with Wagyu beef dripping roast potatoes, Yorkshire pudding, seasonal vegetables & gravy. VGA DFA GFA

Roast of the day	£ market price	Kids roast GFA DFA	14.0
		<i>Beef or turkey with chipolata and bacon</i>	
Roast striploin of Scottish beef GFA DFA	26.0	Squash, mushroom & spinach wellington VG	20.0
Roast turkey breast GFA DFA	24.0	Cauliflower cheese V	7.0
<i>with chipolata & bacon and pork & sage stuffing</i>		Add truffle	5.0

A 12.5% discretionary service charge will be added to your final bill.

Menu offerings may vary without prior notice depending on seasonal availability. We cannot guarantee that deep fried options are totally gluten free. If you have any food allergies, intolerance or sensitivity please speak to your server.

V	Vegetarian
VG	Vegan
VGA	Vegan Alternative Available
GF	Gluten Free
GFA	Gluten Free Alternative Available
DF	Dairy Free
DFA	Dairy Free Alternative Available



DESSERTS

Sticky toffee pudding V	9.5
<i>with butterscotch sauce and vanilla pod ice cream</i>	
Double chocolate brownie & honeycomb V	9.5
<i>served with vanilla pod ice cream</i>	
New York vanilla cheesecake V GF	9.5
<i>with raspberry coulis</i>	
Summer sherry trifle	9.5
<i>Layers of fresh strawberries, raspberry jelly, ladyfingers, custard and Chantilly cream topped with toasted almonds</i>	
Coconut tapioca and mango VG GF DF	9.5
<i>Coconut cream tapioca with lime zest, fresh mango compote, coriander cress</i>	
Seasonal fruit crumble V	9.5
<i>with custard</i>	
Crème brûlée	9.5
<i>Caramelised sugar crust, lavender shortbreads</i>	
The Chequers Sundae V	11.0
<i>Vanilla pod ice cream, chocolate brownie, Chantilly cream, cherries, raspberry sauce and toasted flaked almonds</i>	
Affogato V GFA	10.5
<i>Two scoops of vanilla pod ice cream, crushed amaretti biscuits and a shot of espresso coffee</i>	
Ice creams & sorbets VGA GFA	9.5
<i>from the Saffron Ice Cream Company</i>	
<i>Ice creams: vanilla pod, traditional chocolate, strawberries & cream, Summerdown Farm mint chocolate, salted butter caramel</i>	
<i>Sorbets: Cammas Hall raspberry, mango, sherbet lemon</i>	
Selection of fine English cheeses V GFA	13.5
<i>Cotswold brie, Montgomery aged cheddar, Driftwood Ash goats cheese and Oxford Blue with fig & apple chutney, quince paste, grapes and selection of artisan crackers</i>	

CHILDREN

Penne VGA V	8.0	Warm waffle V	7.0
<i>with Napoli sauce and Parmesan</i>		<i>with seasonal berries, chocolate sauce and vanilla ice cream</i>	
Sausage & mash DFA	10.0	Chocolate brownie sundae V	7.0
<i>with gravy and garden peas</i>		Ice creams & sorbets VGA GFA	
Chicken goujons GF DF	10.0	<i>see desserts section for flavours</i>	
<i>fries, garden peas and sauces</i>			
Fish & chips GF DFA	10.0		
<i>with garden peas and sauces</i>			
Spaghetti bolognese DFA GFA	10.0		
<i>with Parmesan</i>			