

## Valentine's Day Menu

Available from 7pm on Friday, 13<sup>th</sup> February and at 5pm or 7.30pm on Saturday, 14<sup>th</sup> February

### STARTERS

**Jerusalem artichoke soup**, with focaccia V £8.5

**Pan fried wood pigeon**, pickled golden beetroot puree, confit egg yolk, roasted oyster mushroom and pigeon jus GF £14

**Chicken liver parfait**, with caramelized red onion puree and toasted brioche £11.5

**Pan fried Rye Bay king scallops**, caramelized cauliflower puree, parmesan-chive crisp, topped with confit black truffle GF £16

**Cotswold smoked and baked Brie**, with beetroot chutney and walnut brittle, sourdough V, GFA £13

**Caramelized baby pear and walnut**, chicory and frisee salad with blue cheese dressing V, VGA £10.5

**Jersey rock oysters**, Tabasco, mignonette sauce, cucumber and jalapeno granita £3 each

**Heritage beetroot salad**, roasted beetroot, whipped cream cheese, maple syrup, frisée salad, walnut brittle VG, GF £11.5

### MAINS

**Black Angus fillet of beef** with Roscoff onion puree, fondant potato, baby heritage carrots and truffle wine jus £42

**Pan roasted guinea fowl breast**, Duchess potato, delicate squash puree, baby leeks, petals of pickled shallot, jus gras £26

**Slow braised lamb shank**, baby turnips, baby fennel, celeriac mash, rosemary jus £31

**Monkfish tail for two**, marinated in oak smoked paprika, with chimichurri, fries and sprouting broccoli £38 (per person)

**Grilled half lobster**, garlic butter, saffron emulsion house fries and charred lemon £36

**Black Angus Cote de Boeuf for two**, roasted cherry tomatoes, king oyster mushroom, hand cut triple cooked chips, Cavolo Nero, confit shallot and two sauces - chimichurri, peppercorn, marrowbone gravy, bearnaise, truffle jus £48 (per person)

**Turbot stuffed with spinach mousse**, roasted salsify, braised baby fennel and a shellfish bisque emulsion £29

**Pappardelle Puttanesca**, fresh pappardelle, roasted tomato sauce with black olives, basil, lemon and lilliput capers VG £22

**Wild mushroom bourguignon**, braised wild mushrooms with carrots, pearl onion, thyme served, herb mash VG, GF £24

### SIDES

Cavolo Nero and confit shallot £5.00 | hand cut chips £5.50 | mint buttered new potatoes £5.50 | fries £4.50 | truffle & parmesan fries £8.50  
garlic & herb mushrooms £5.50 | sprouting broccoli & roasted almonds £6.50 | mac & cheese £7.50 | sweet potato fries £6.00

### DESSERTS

**Honey cake** with vanilla pod ice cream £9.5

**Baked vanilla & cherry cheesecake** with red fruit coulis £9.5

**Trio of chocolate mousse**, white chocolate and lavender, strawberry and cream, dark chocolate and raspberry £11.5

**Raspberry crème brûlée**, rich vanilla and fresh raspberry brûlée served with a lavender short bread £9.5

**The Chequers sundae** vanilla ice cream, chocolate brownie, cherries, Chantilly cream, raspberry sauce, toasted flaked almonds £10

**Handcrafted Ice cream and Sorbet selection by The Saffron Ice Cream Company £9.50** (three scoops)

**Ice Cream** - vanilla pod, traditional chocolate, strawberries and cream, Summer Down Farm mint chocolate, salted butter caramel, rum & raisin (GF) (V) (VGA)

**Sorbet** - Cammas Hall raspberry, sherbet lemon, mango, Prosecco (GF) (VG) (DF)

**Selection of fine English cheeses for two**, with fig & apple chutney, celery and Miller's Damsels biscuits, walnuts, grapes £17

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

(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free Alternative Available (DFA) Dairy Free Alternative Available  
If you have any food allergies, intolerance or sensitivity please speak to your server.