



MAIN MENU



Crusty baguette & Netherend Farm butter (V) 2.5/head
Garlic, rosemary & lemon olives (VG) 4.5 | Chipolatas 6

STARTERS

Soup of the day (V) Crusty baguette & butter See specials for daily flavour	7	Chicken liver parfait Red onion marmalade, toasted brioche	9.75
House-smoked chicken drumsticks House slaw Choose your sauce: Garlic mayo BBQ Habanero hot sauce	10	Moules Marinère White wine cream, crusty baguette Large portion of Moules Marinère, served with skin-on chips	11/20
Garlic mushrooms on toast (V) Blue cheese & herb crust, rocket, balsamic	8.5	House-smoked brisket bon bons Cheese sauce, crispy bacon bits	10
Twice-baked Comté soufflé (V) Pea cream, apple, hazelnuts	9	Box-baked Camembert (V) - Great to share Rosemary, roasted garlic, red onion marmalade, crusty baguette	18
Brixham crab cakes Cucumber, pink grapefruit, spring onion & black sesame salad, aioli	10	Deli sharing board Cured meats, harissa houmous, caponata, olives, caper berries mini baked Camembert, cornichons, crusty baguette, roasted garlic	24

SALADS

Feta, red onion & watermelon salad (V) Rocket, pomegranate dressing	10/18	Crispy beef salad Pickled carrot, cucumber, radish, leaves, sweet chilli dressing, sesame seeds	10/18
Caesar salad Cos lettuce, crispy bacon, anchovies, croutons, Parmesan, Caesar dressing Add chicken	10/18	Hot smoked salmon niçoise Kalamata olives, tomatoes, fine green beans, baby potatoes, anchovies, free-range soft boiled egg, vinaigrette	10/18
	3.5		

MAINS

Caponata ragu pappardelle (V) Basil pesto, Parmesan & rocket salad	16.5	Chicken schnitzel Potato salad, corn on the cob, smoked garlic & herb butter	20
Chicken, chorizo & leek pie Creamy mashed potato, seasonal greens, gravy	19	Market fish Skin-on chips, crushed minted peas, homemade tartare sauce	See specials
Salmon & prawn fishcake Wilted spinach, pea velouté	19	Slow cooked lamb shoulder Lemon potatoes, feta, radish, garden peas & gremolata	25
Herb crusted cod Spring onion crushed potatoes, samphire, clam & prawn white wine cream	24	The Chequers pork supper Slow cooked pork belly, pork tenderloin, glazed pig cheek, potato galette, green beans, caramelised apple, Calvados jus	30

STEAKS

200g Rump steak Skin-on chips, roasted plum tomatoes, watercress	24	200g Fillet steak Skin-on chips, roasted plum tomatoes, watercress	38
250g Ribeye steak Skin-on chips, roasted plum tomatoes, watercress	32	+ Peppercorn sauce + Smoked garlic & herb butter + Side of roasted garlic field mushrooms (V)	3 3 5

SIDE DISHES

House slaw (V)	4	Buttered greens & crispy bacon	5
Buttered corn on the cob (V)	4	Potato salad (V)	5
House salad (V)	4	Skin-on chips (VG)	5
Roasted garlic field mushrooms (V)	5	Truffle & Parmesan skin-on chips (V)	6

(V) - SUITABLE FOR VEGETARIANS | (VG) - SUITABLE FOR VEGANS.

Please let us know if you suffer from any food allergies or dietary restrictions. Please ask your server to see our allergen information.
Our kitchen team prepares your food carefully, but we cannot guarantee allergen-free meals.
Vegan & gluten-free alternatives available on request. An optional service charge of 10% is added to parties of 8 or more.