

MATCHING GREEN

Since 2001

the chequers matching green. co.uk

— STARTERS —

RUSTIC CIABATTA & OLIVES £6.50

butter, olive oil and balsamic (FA) (V)

SOUP OF THE DAY £7

with rustic ciabatta (FA) (V) (W)

SALT & PEPPER SQUID £10.50

with home-made sweet chilli sauce 🕟 🕝

MOULES MARINIÈRE £10.50/£15.50

with cream, wine, shallots, sourdough bread (FA)

SPAGHETTI CARBONARA £10.50/£15.50

pancetta, free-range yolks, Pecorino and Parmesan cheese

TUNA & SALMON SASHIMI £16.50

with wasabi, pickled ginger and soy sauce (F)

MUSHROOM & TRUFFLE RISOTTO £9.50/£15.50

Porcini mushrooms, truffle oil, truffle shavings (v) (G) (G)

CHICKEN & VEGETABLES GYOZA £14.50

with carrot and frisée salad, sesame seeds, black rice vinegar dip (F)

TRI COLORE SALAD £10.50

with tomato, Buffalo Mozzarella, avocado and basil oil dressing $\ensuremath{\mathfrak{G}}$

- MAINS -

OVEN-BAKED FISH OF THE DAY £MARKET PRICE

with mint buttered new potatoes and sprouted broccoli with roasted almonds (4)

PAN-FRIED DUCK BREAST £26.50

with Parmentier potatoes, glazed chicory, wild mushrooms and red wine jus (4)

SLOW-ROASTED SHOULDER Of Pork £23.50

sage mash, apple puree, sprouting broccoli, crackling (F)

CHICKEN MILANESE £23.50

pan-fried herb and Parmesan crusted chicken breast served with Spaghetti Arrabbiata

GOURMET BEEF BURGER

with smoked Monterey Jack cheese, crispy bacon in pretzel bun, beer battered onion rings, fries, tomato and coriander salsa (®)

FISH & CHIPS £18.50

beer-battered haddock fillet, hand cut chips, crushed peas, lemon tartare @

LINGUINI FRUTTI DI MARE £27.50

with calamari, tiger prawns and mussels in white wine and garlic

HOT SEAFOOD PLATTER £60 (suitable for 2)

lobster tails, mussels, clams, king prawns, garlic butter, side of fries and ciabatta bread (4).

PAN-FRIED CALVES LIVER £26.50

with whole grain mustard mash, wilted spinach, crispy bacon, jus (a) (b)

GOURMET VEGGIE BURGER £16.50

chickpeas, harissa and shiitake mushrooms, vegan cheese, sweet potato fries, tomato and coriander salsa (v) (k) (m) (p)

VEGETABLE LASAGNE £16.50

with aubergine, courgette, carrots, red pepper, tomatoes, spinach, vegan bechamel sauce, served with garlic ciabatta and mixed leaf salad (6) (7) (8)

— STEAKS —

All steaks are grilled to your taste and garnished with grilled tomato, portobello mushroom and served with hand-cut chips. NOT AVAILABLE ON SUNDAY.

12oz RIB-EYE £32

cut from the rib of beef, the marbling fat produces intense flavour $(\mathbf{F})(\mathbf{F})$

12oz SIRLOIN £30

cut from the short loin, consistently produces great flavour (3) (8)

8oz FILLET OF BEEF £38.50

cut from the centre of the fillet and trimmed of all fat, the most tender steak a b

UPGRADE TO LOBSTER TAIL SURF & TURF £25 @

SAUCES ALL £3.50

Marrowbone gravy (F) (DF)
Garlic Butter Sauce (F)

Peppercorn (F)
Blue Cheese (F)

Béarnaise (F)

— SALADS —

GRILLED TUNA Niçoise Salad £24.50

on a bed of green beans, tomatoes, black olives, new poatoes, boiled egg () ()

CEASAR SALAD - CHICKEN £18.50 - Tiger Prawn £19.50

baby gems, bacon, Parmesan, croutons, cherry tomatoes, anchovies, Caesar dressing

- SIDES -

MIXED LEAF SALAD £4.50

WILTED SPINACH £5 V@ 19

GARLIC & HERB BUTTON MUSHROOMS £5.50 🖤 ®

SPROUTING BROCCOLI & ROASTED ALMONDS £5.50 ©®

PARMIGIANA DI MELANZANA £8.50 @

MAC & CHEESE £7.50 ®

HAND-CUT CHIPS £5.50

FRIES £4.50

TRUFFLE & PARMESAN FRIES

SWEET POTATO FRIES £5.50

MINT-BUTTERED NEW POTATOES £5.50 (9) (6)

— DESSERTS —

GOLDEN SYRUP SPONGE PUDDING £9

DOUBLE CHOCOLATE Brownie & Honeycomb £9

served with vanilla ice-cream (v)

NEW YORK VANILLA Cheesecake £9

with raspberry coulis @

SEASONAL FRUIT CRUMBLE #9

with custard (v)

SELECTION OF FRESH FRUITS £9

honey and lemon dressing, coconut and vanilla ice cream (v) (G) (G)

CLASSIC TIRAMISU £9

Espresso dipped ladyfingers, layers of creamy mascarpone cheese, dusted with cocoa powder

AFFOGATO £9.50

vanilla ice cream, crushed Amaretti biscuits drizzled with espresso coffee (4)

ICE-CREAM £8

vanilla, strawberry, mint chocolate, Swiss chocolate, toffee, rum & raisin $\textcircled{\texttt{g}} \, \texttt{V}$

dairy free ice-cream – chocolate, vanilla, strawberry (v) (G) (W) (F)

SORBET £8

mango, raspberry, lemon (V) (F) (F)

SELECTION OF FINE ENGLISH CHEESES

 $\pounds 17$ (suitable for 2)

Somerset Brie, Cornish Yarg, mature cheddar, Rosary goat's cheese and Oxford Blue with fig & apple chutney, celery, grapes, walnuts and Miller's Damsels biscuits ()

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(V) Vegetarian (VG) Vegan (DF) Dairy Free (DFA) Dairy Free Alternative

We cannot guarantee that deep fried options are totally gluten free.
A 12.5% discretionary service charge will be added to your final bill.
If you have a food allergy, intolerance or sensitivity,
please speak to your server about the ingredients in our
dishes before you order.

— SUNDAY ROASTS —

Also available on bank holidays

ROAST BEEF £24

Yorkshire pudding, roast potatoes, seasonal vegetables, gravy () ()

ROAST TURKEY BREAST £21

Yorkshire pudding, chipolata & bacon, sage stuffing, roast potatoes, seasonal vegetables, gravy (49) (69)

ROAST OF THE DAY £23

Yorkshire pudding, roast potatoes, seasonal vegetables, gravy 🙉 🙉

KIDS ROAST £12.50

Beef or Turkey roast potatoes, seasonal vegetables, Yorkshire pudding, gravy ((R)) ((R))

SQUASH, MUSHROOM & SPINACH WELLINGTON £18

roast potatoes, seasonal vegetables, vegetable gravy (V) (W) (DF)

CAULIFLOWER CHEESE £5

TRUFFLE CAULIFLOWER CHEESE £7.50 ®

— KID'S MENU —

PENNE £7.50

with Napoli sauce OF V W

SAUSAGE MASH £9.50 with gravy (9F)

CHICKEN GOUJONS £9.50

fries and garden peas (F) (F)

FISH AND CHIPS £9.50

fries and garden peas (F) (G)

SPAGHETTI BOLOGNESE £9.50

rich Napoli sauce ()F)

ICE CREAM £6.50

WARM WAFFLE £7

with vanilla ice cream

CHOCOLATE BROWNIE SUNDAE £7

with vanilla ice cream

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