

THE CHEQUERS

MATCHING GREEN

Since 2001

thechequersmatchinggreen.co.uk

BREAD BASKET WITH UNSALTED BUTTER £4.50

FLAVOURED 'FOOD AND FOREST' CASHEW NUTS £5.50

-- STARTERS

HOUSE MADE SOUP OF THE DAY £7.00 with sourdough bread @)()(%)

SALT & PEPPER SQUID £10.50 with roasted lemon and garlic mayonaise (F) (F)

HERITAGE TOMATO SALAD £10.25

fine capers, house dressing, toasted sourdough and shaved Parmesan

ROASTED GOLDEN BEETROOTS £10.50

goats curd, marjoram, local farmed honey and toasted hazelnuts

CLASSIC PRAWN COCKTAIL £14.00

Marie Rose sauce, baby gem and cayenne pepper, buttered granary bread

MOULES MARINIÈRE £10.50/£15.50

with cream, wine, shallots, sourdough bread @

BRAISED SCOTTISH BEEF SHIN CROQUETTES £12.00

horseradish creme fraiche and pickled cucumber $\textcircled{\text{I}}$

BUFFALO MOZZARELLA £12.50 roasted and marinated peppers with lemon oil (F)

MAINS —

OVEN BAKED FISH OF

THE DAY £MARKET PRICE with mint buttered new potatoes and sautéed spinach @

ROASTED BREAST OF

– GRESSINGHAM DUCK £26.00 – BANHAM CHICKEN £23.50

Summer squash, tender stem broccoli and red wine jus $\textcircled{\mbox{\sc e}}$

DINGLEY DELL GRILLED PORK CUTLET £24.00 Braised savoy cabbage, rosemary and garlic potatoes, grain mustard sauce (*) (*)

PAN ROASTED SUPREME OF BANHAM CHICKEN £23.50 Tagliatelle, roasted tomato, chilli and herb sauce

THE CHEQUERS BEEF BURGER £18.50

Pretzel bun, smoked Applewood cheddar, red onion, beef tomato, baby gem and fries 📾

FISH & CHIPS £18.50 Beer battered haddock, hand cut chips and The Chequers condiments @

LINGUINI FRUTTI DI MARE £27.50

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

PAN FRIED CALVES LIVER £26.50 creamed mash potato, sage braised onions and crispy smoked bacon @

HOT SEAFOOD PLATTER £60.00

(SUITABLE FOR 2) lobster tails, mussels, clams, king prawns, garlic butter, side of fries and ciabatta bread (#)

GOURMET VEGGIE BURGER £16.50

chickpeas, harissa and shiitake mushrooms, vegan cheese, sweet potato fries, tomato and coriander salsa () 低偏原

WILD MUSHROOM & TRUFFLE RISOTTO £19.00

Seasonal wild mushrooms, truffle oil and truffle shavings $(\mathfrak{G}(\mathfrak{q}))$

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

SUPERFOOD SALAD £18.50

baby spinach, watercress, wild rocket, beluga lentils, golden beetroots, cherry tomatoes, stem broccoli, sweet potatoes, pumpkin seeds with lemon and youghurt dressing

(#) Gluten Free (#) Gluten Free Alternative available (V) Vegetarian (%) Vegan (P) Dairy Free (P) Dairy Free Alternative We cannot guarantee that deep fried options are totally gluten free.

MARINATED GIANT OLIVES £5.50

STEAKS ---

Our British beef is grass fed and fully matured for exceptional flavour. It is selected and hand cut for us by award winning butcher Donald Russell. All steaks are brushed with a house made smoked herb butter and accompanied with watercress and hand cut chips. NOT AVAILABLE ON SUNDAY.

220g RIB EYE £32.00

cut from the rib of beef, the marbling fat produces intense flavour $\textcircled{\textbf{G}}$

220g SIRLOIN £30.00 cut from the short loin, consistently produces great flavour @

220g FILLET OF BEEF £36.00 cut from the centre of the fillet and trimmed of all fat, the most tender steak @

UPGRADE TO LOBSTER TAIL SURF & TURF £25.00 @

SAUCES £3.50 Marrowbone gravy (*) (*) Garlic Butter Sauce (*) Béarnaise (*)

Peppercorn () Blue Cheese ()

-- SIDES ---

MIXED LEAF SALAD £4.50

WILTED SPINACH £5.00 V @ F

GARLIC & HERB BUTTON MUSHROOMS £5.50 () ()

SPROUTING BROCCOLI & ROASTED ALMONDS £5.50 (*) (*)

MAC & CHEESE £7.50 (9)

HAND CUT CHIPS £5.50

FRIES £4.50

TRUFFLE & PARMESAN FRIES £7.50 (V))

MASHED POTATO £5.50 V @ (6)

MINT BUTTERED NEW POTATOES £5.50 V @

DESSERTS -

STICKY TOFFEE PUDDING £9.00 with butterscotch sauce and vanilla pod ice cream (*)

DOUBLE CHOCOLATE BROWNIE & HONEYCOMB £9.00 served with vanilla ice cream (v)

NEW YORK VANILLA CHEESECAKE £9.00 with raspberry coulis @

SEASONAL FRUIT CRUMBLE £9.00 with custard (v)

THE CHEQUERS SUNDAE £9.00

Vanilla ice cream, chocolate brownie, cherries, Chantilly cream, raspberry sauce and toasted flaked almonds AFFOGATO £9.50 vanilla ice cream, crushed Amaretti biscuits drizzled with espresso coffee @

SELECTION OF ICE CREAM & SORBETS £9.50 Handcrafted by The Saffron Ice cream Company ICE CREAM – Vanilla pod, traditional chocolate, strawberries and cream, Summerdown Farm mint chocolate, salted butter caramel

SORBET – Cammas Hall raspberry, British elderflower, sherbet lemon V 🐨 🐨

SELECTION OF FINE ENGLISH CHEESES £17.00 (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 ()

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 STRIPLOIN OF DONALD RUSSELL SCOTTISH BEEF £24.00

Yorkshire pudding, roast potatoes, seasonal vegetables, gravy

FREE RANGE ROASTED HALF CHICKEN £21.00

Yorkshire pudding, chipolata & bacon, sage stuffing, roast potatoes, seasonal vegetables, gravy

ROAST OF THE DAY £23.00 Yorkshire pudding, roast potatoes, seasonal vegetables, gravy

KIDS ROAST £12.50

Beef or Chicken roast potatoes, seasonal vegetables, Yorkshire pudding, gravy

SQUASH, MUSHROOM & SPINACH WELLINGTON £18.00

roast potatoes, seasonal vegetables, vegetable gravy (V)(66))6

CAULIFLOWER CHEESE £5.00 (V)

– KID'S MENU –

PENNE £7.50 with Napoli sauce (F) (V) (6)

SAUSAGE & MASH £9.50 with gravy (F)

CHICKEN GOUJONS £9.50 fries, garden peas and sauces (F) (F)

FISH & CHIPS £9.50 garden peas and sauces (F)(F)

SPAGHETTI BOLOGNESE £9.50 with Napoli sauce (F)

with Napoli sauce of

ICE CREAM £6.50

Handcrafted by The Saffron Ice cream Company ICE CREAM – Vanilla pod, traditional chocolate, strawberries and cream, Summerdown Farm mint chocolate, salted butter caramel

SORBET – Cammas Hall raspberry, British elderflower, sherbet lemon (V) (() (() ()

WARM WAFFLE £7.00

with seasonal berries, chocolate sauce and vanilla ice cream

CHOCOLATE BROWNIE SUNDAE £7.00

with vanilla ice cream

Gluten Free GAGluten Free Alternative available

Vegetarian VolVegan DipDairy Free MaDairy Free Alternative

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