



THE CHEQUERS
MATCHING GREEN

Group Dining Menu (Sample)

£60 per person

Bread basket with unsalted butter for the table

STARTERS

- House Made Soup of the Day** with sourdough bread **GFA, V, VG**
- Roasted Golden Beetroots** goats curd, marjoram, local farmed honey and toasted hazelnuts **V, GF**
- Salt & Pepper Squid** with roasted lemon and garlic mayonnaise **DF, GF**
- Buffalo Mozzarella** roasted and marinated peppers with lemon oil **GF**
- Moules Mariniere** with cream, wine, shallots, sourdough bread **GFA**

MAINS

- Donald Russel British Sirloin Steak** (supplement £7.50)
Served with hand cut chips, watercress and house made smoked herb butter **GF, DF**
- The Chequers Beef Burger**
Pretzel bun, smoked Applewood Cheddar, red onion, beef tomato, chilli and fries **GFA**
- Dingley Dell Grilled Pork Cutlet**
Braised savoy cabbage, rosemary and garlic potatoes, grain mustard sauce **DF, GF**
- Pan Roasted Supreme of Benham Chicken**
Tagliatelle, roasted tomato, chilli and herb sauce
- Oven Baked Fish of The Day**
With minted buttered new potatoes and sautéed spinach **GF**
- Wild Mushroom & Truffle Risotto**
Seasonal wild mushrooms, truffle oil and truffle shavings **GF, VG**

(Vegan options are available upon request)

DESSERTS

- Sticky Toffee Pudding** with butterscotch sauce and vanilla pod ice cream **V**
- New York Vanilla Cheesecake** with raspberry coulis **V, GF**
- Double Chocolate Brownie with Honeycomb** with vanilla ice-cream **V**

A 12.5% Service Charge will be added to your bill.

(V) Vegetarian (VG) Vegan (DF) Dairy Free (GF) Gluten Free (GFA) Gluten Free Alternative Available
If you have a food allergy, intolerance or sensitivity, please speak to your server about the ingredients in our dishes.