



THE CHEQUERS

MATCHING GREEN

Since 2001

thechequersmatchinggreen.co.uk

BREAD BASKET
WITH UNSALTED
BUTTER £4.50

FLAVOURED
'FOOD AND FOREST'
CASHEW NUTS £5.50

MARINATED GIANT
OLIVES £5.50

— STARTERS —

HOUSE MADE
SOUP OF THE DAY £7.00
with sourdough bread (GFA) (V) (VG)

SALT & PEPPER SQUID £12.50
with roasted lemon and sweet chilli sauce
(DF) (GF)

GRILLED SARDINES £11.50
with wild rocket, tomato and coriander salsa

ENDIVE SALAD £10.50
Stichelton blue cheese, honey glazed cashews,
chives and house dressing (V) (GF)

CLASSIC PRAWN COCKTAIL
£15.50
Marie Rose sauce, baby gem and cayenne
pepper, buttered granary bread

MOULES MARINIÈRE
£11.00/£16.00
with cream, wine, shallots, sourdough bread (GFA)

BRAISED SCOTTISH BEEF SHIN
CROQUETTES £12.50
horseradish creme fraiche and pickled
cucumber

BURATTA £12.50
grilled Comice pears, wild rocket and truffled
honey (GF)

— MAINS —

OVEN BAKED FISH OF
THE DAY £MARKET PRICE
with mint buttered new potatoes and sautéed
spinach (GF)

ROASTED BREAST OF
– GRESSINGHAM DUCK £27.00
– BANHAM CHICKEN £24.50
celeriac and thyme, rainbow chard and red
wine jus (GF)

DINGLEY DELL
GRILLED PORK CUTLET £25.00
braised red cabbage, dauphinoise potato and
thyme jus (GF)

PAN ROASTED SUPREME OF
BANHAM CHICKEN £24.50
Tagliatelle, roasted tomato, chilli and herb
sauce

THE CHEQUERS
BEEF BURGER £19.50
Pretzel bun, bacon, smoked Applewood
cheddar, red onion, beef tomato, baby gem
and fries (GFA)

FISH & CHIPS £19.50
Beer battered haddock, hand cut chips and
The Chequers condiments (GF)

LINGUINI FRUTTI DI MARE
£28.50
with calamari, tiger prawns and mussels in
white wine and garlic

PAN FRIED CALVES LIVER £27.50
creamed mash potato, sage braised onions
and crispy smoked bacon (GF)

HOT SEAFOOD PLATTER £65.00
(SUITABLE FOR 2)
lobster tails, mussels, clams, king prawns, garlic
butter, side of fries and ciabatta bread (GFA)

GOURMET
VEGGIE BURGER £17.50
chickpeas, harissa and shiitake mushrooms,
vegan cheese, sweet potato fries, tomato and
coriander salsa (V) (VG) (GFA) (DF)

RISOTTO OF WILD MUSHROOM
& CHESTNUTS £19.00
seasonal wild mushrooms, soft chestnuts,
truffle shavings and tarragon (V) (GF)

GRILLED TUNA
NIÇOISE SALAD £24.50
on a bed of green beans, tomatoes, black
olives, new potatoes, boiled egg (GF) (DF)

CAESAR SALAD
– CHICKEN £19.50
– TIGER PRAWNS £20.50
baby gems, bacon, Parmesan, croutons,
cherry tomatoes, anchovies, Caesar
dressing

SUPERFOOD SALAD £19.50
baby spinach, watercress, wild rocket,
beluga lentils, golden beetroots, cherry
tomatoes, stem broccoli, sweet potatoes,
pumpkin seeds with lemon and yoghurt
dressing (GF) (V)

(GF) Gluten Free (GFA) Gluten Free Alternative available (V) Vegetarian (VG) Vegan (DF) Dairy Free (DFA) Dairy Free Alternative

We cannot guarantee that deep fried options are totally gluten free.

— 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.

12oz RIB EYE ON THE BONE £40.00

cut from the rib of beef, the marbling fat produces intense flavour (G)

8oz SIRLOIN £30.00

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

8oz FILLET OF BEEF £36.00

cut from the centre of the fillet and trimmed of all fat, the most tender steak (G)

UPGRADE TO LOBSTER TAIL SURF & TURF £25.00 (G)

SAUCES £3.50

Marrowbone gravy (G) (DF)

Peppercorn (G)

Garlic Butter Sauce (G)

Blue Cheese (G)

Béarnaise (G)

— SIDES —

MIXED LEAF SALAD £4.50

(V) (G) (VG) (DF)

WILTED SPINACH £5.00 (V) (G) (DF)

GARLIC & HERB BUTTON MUSHROOMS £5.50 (V) (G)

SPROUTING BROCCOLI & ROASTED ALMONDS £6.50 (V) (G) (DF)

MAC & CHEESE £7.50 (V)

HAND CUT CHIPS £5.50

(V) (G) (VG) (DF)

FRIES £4.50

(V) (G) (VG) (DF)

TRUFFLE & PARMESAN FRIES £8.50 (V) (G)

MASHED POTATO £5.50 (V) (G) (VG) (DF)

MINT BUTTERED NEW POTATOES £5.50 (V) (G)

— DESSERTS —

STICKY TOFFEE PUDDING £9.50

with butterscotch sauce and vanilla pod ice cream (V)

DOUBLE CHOCOLATE BROWNIE & HONEYCOMB £9.50

served with vanilla ice cream (V)

NEW YORK VANILLA CHEESECAKE £9.50

with raspberry coulis (G)

SEASONAL FRUIT CRUMBLE £9.50

with custard (V)

THE CHEQUERS SUNDAE £10.00

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 (GFA)

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, mango, sherbet lemon (V) (G) (VG) (DF)

SELECTION OF FINE ENGLISH CHEESES

£12.00 (FOR 1) £17.00 (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 (GFA) (V)

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 (GFA) (DFA)

FREE RANGE ROASTED CHICKEN £21.00

Yorkshire pudding, chipolata & bacon, sage stuffing, roast potatoes, seasonal vegetables, gravy (GFA) (DFA)

ROAST OF THE DAY £23.00

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

KIDS ROAST £12.50

Beef or Chicken
roast potatoes, seasonal vegetables,
Yorkshire pudding, gravy (GFA) (DFA)

SQUASH, MUSHROOM & SPINACH WELLINGTON £18.00

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

CAULIFLOWER CHEESE £5.00 (V)

— KID'S MENU —

PENNE £7.50

with Napoli sauce (DF) (V) (VG)

SAUSAGE & MASH £9.50

with gravy (DF)

CHICKEN GOUJONS £9.50

fries, garden peas and sauces (DF) (GF)

FISH & CHIPS £9.50

garden peas and sauces (DF) (GF)

SPAGHETTI BOLOGNESE £9.50

with Napoli sauce (DF)

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, mango, sherbet lemon (V) (GF) (VG) (DF)

WARM WAFFLE £7.00

with seasonal berries, chocolate sauce and vanilla ice cream

CHOCOLATE BROWNIE SUNDAE £7.00

with vanilla ice cream



Scan for menu allergens

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