Sample Group Dining Menu (sample) £60pp

Bread Basket with unsalted butter for the table

— STARTERS —

House Made Soup of the Day with sourdough bread GFA, V, VG
Endive Salad Stichelton blue cheese, honey glazed cashews, chives and house dressing V, GF
Salt & Pepper Squid with roasted lemon and sweet chilli sauce DF, GF
Burrata with grilled Comice pears, wild rocket and truffled honey 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, bacon, smoked Applewood Cheddar, red onion, beef tomato, baby gem and fries **GFA**

Dingley Dell Grilled Pork Cutlet

Braised red cabbage, dauphinoise potato and thyme jus GF

Pan Roasted Supreme of Banham Chicken

Tagliatelle, roasted tomato, chilli and herb sauce

Oven Baked Fish of The Day

With minted buttered new potatoes and sautéed spinach GF

Risotto of Wild Mushrooms & Chestnut

seasonal wild mushrooms, soft chestnuts, truffle shavings and tarragon **v**, **GF** (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

Handcrafted Ice cream and Sorbet selection by The Saffron Ice Cream Company

Ice Cream - vanilla pod, traditional chocolate, strawberries and cream, Summer Down Farm mint chocolate, salted butter caramel GF, V, VGA

Sorbet - Cammas Hall raspberry, mango, sherbet lemon GF, VG, DF

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.