

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**

The Chequers Seasonal Salad

dressed salad of chicory, baby gem, quinoa, avocado, golden beetroots, carrot and toasted pine nuts **V, GF**

Salt & Pepper Squid with roasted lemon and sweet chilli sauce **DF, GF**

Burrata with heritage tomato salad, fine capers, pickled shallots and basil **GF**

Moules Mariniere with cream, wine, shallots, sourdough bread **GFA**

— MAINS —

Donald Russel British Sirloin Steak (supplement £8.50)

Served with hand cut chips, watercress and house made smoked herb butter **GF**

The Chequers Beef Burger

Grilled beef patty, smoked applewood cheddar, caramelised cider onion, pickles, lettuce, brioche bun and fries **GFA**

Dry Aged Dingley Dell Pork Rib Eye Steak

Lyonnaise potatoes, wild mushrooms, tarragon and red wine jus

Pan Roasted Supreme of Banham Chicken

Tagliatelle, roasted tomato, chilli and herb sauce **DF**

Oven Baked Fish of The Day

With minted buttered new potatoes and sautéed spinach **GF**

Risotto of Cauliflower & Truffle

Creamy risotto of cauliflower, savoury herbs, lemon and grated truffle **V, GF, VGA**

— 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 **V, VGA**

Sorbet - Cammas Hall raspberry, mango, sherbet lemon **V, VGA**

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.