



The Chequers

MATCHING GREEN

MENU

**BREAD BASKET
WITH UNSALTED
BUTTER £5.50**

**FLAVOURED
'FOOD AND FOREST'
CASHEW NUTS £5.50**

**MARINATED GIANT
OLIVES £5.50**

STARTERS

**HOUSE MADE
SOUP OF THE DAY £7.50**

with sourdough bread (GFA) (V) (VG)

SALT & PEPPER SQUID £13.00

with roasted lemon and sweet chilli sauce

(DF) (GF)

SALMON TARTARE £13.50

Poached and smoked salmon, lemon, herbs and rye bread (DF)

STUFFED BAKED PEAR £12.50

with blue cheese and walnuts, rocket leaves

(GF) (V) (VG) (DF)

**CLASSIC PRAWN COCKTAIL
£15.50**

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

**MOULES MARINIÈRE
£11.00/£18.00**

with cream, wine, shallots, sourdough bread (GFA)

**BRAISED SCOTTISH BEEF SHIN
CROQUETTES £13.00**

Horseradish crème fraîche and pickled cucumber

BURATTA £12.50

Heritage tomato salad, fine capers, pickled shallots and basil (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**

Braised peppers, courgettes, aubergines, tomatoes and red wine jus (DF) (GF)

**DRY AGED DINGLEY DELL
PORK RIB EYE STEAK £25.00**

Herb rosti, braised red cabbage, creamy mushroom sauce

**PAN ROASTED SUPREME
OF BANHAM CHICKEN £24.50**

Tagliatelle, roasted tomato, chilli and herb sauce (DF)

**THE CHEQUERS BEEF BURGER
£19.50**

Grilled beef patty, smoked applewood cheddar, bacon, red onion, tomato, lettuce, sesame brioche bun and fries (GFA)

FISH & CHIPS £19.50

Beer battered haddock, hand cut chips, smashed peas, house made tartare sauce (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 £70.00
(SUITABLE FOR 2)**

Whole lobster, mussels, clams, king prawns, garlic butter, side of fries and ciabatta bread (GFA)

**GOURMET VEGGIE BURGER
£18.50**

Chickpeas, harissa and shiitake mushrooms, vegan cheese, tomato, lettuce, red onion and sweet potato fries (V) (VG) (GFA) (DF)

CREAMY RISOTTO £19.00

roasted cherry tomatoes, mascarpone and basil (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

**THE CHEQUERS SPRING
SALAD £19.50**

Asparagus, radish, avocado, gem salad, roasted chickpeas, pistachio, pickled quail eggs with herb-flaked dressing (GF) (DF)

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

10oz SIRLOIN £32.00

cut from the short loin, consistently produces great flavour

8oz FILLET OF BEEF £38.00

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

UPGRADE TO HALF LOBSTER £25.00 (GF)

SAUCES £3.50

Marrowbone gravy (GF) (DF)

Garlic butter sauce (GF)

Creamy wild mushroom (GF)

Peppercorn (GF)

Béarnaise (GF)

SIDES

MIXED SALAD £4.50

(V) (GF) (VG) (DF)

WILTED SPINACH £5.00 (V) (GF) (DF)

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

SPROUTING BROCCOLI & ROASTED ALMONDS £6.50

(V) (GF) (DF)

MAC & CHEESE £7.50 (V)

ADD TRUFFLE £5.00

HAND CUT CHIPS £5.50

(V) (GF) (VG) (DF)

FRIES £4.50 (V) (GF) (VG) (DF)

ADD TRUFFLE & PARMESAN £5.00

MASHED POTATO £5.50 (V) (GF) (VG) (DF)

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

DESSERTS

STICKY TOFFEE PUDDING £9.50

with butterscotch sauce and vanilla pod ice cream (V)

DOUBLE CHOCOLATE BROWNIE & HONEYCOMB £9.50

served with vanilla pod ice cream (V)

NEW YORK VANILLA CHEESECAKE £9.50

with raspberry coulis (GF) (V)

SEASONAL FRUIT CRUMBLE £9.50

with custard (V)

THE CHEQUERS SUNDAE £10.00

Vanilla pod ice cream, chocolate brownie, cherries, Chantilly cream, raspberry sauce and toasted flaked almonds (V)

CRÈME BRÛLÉE £9.50

caramelised sugar crust, lavender shortbreads (V)

AFFOGATO £9.50

Vanilla pod ice cream, crushed Amaretti biscuits, drizzled with espresso coffee (GFA) (V)

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 (V)

SORBET – Cammas Hall raspberry, mango, sherbet lemon (V)

Diary free/vegan alternatives available upon request

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 £24.50

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

FREE RANGE ROASTED CHICKEN £22.00

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

ROAST OF THE DAY £24.00

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

KIDS ROAST £12.50

Beef or Chicken

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

SQUASH, MUSHROOM & SPINACH WELLINGTON £19.00

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

CAULIFLOWER CHEESE £6.00 (V) ADD TRUFFLE £5.00

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 (V)

SORBET – Cammas Hall raspberry, mango, sherbet lemon (V)

Diary free/vegan alternatives available upon request

WARM WAFFLE £7.00

with seasonal berries, chocolate sauce and vanilla ice cream (V)

CHOCOLATE BROWNIE SUNDAE £7.00

with vanilla ice cream (V)



Scan for menu allergens

(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.

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