

The Chequers

M A T C H I N G G R E E N

SAMPLE Group Dining Menu £60pp

Bread Basket with unsalted butter for the table

STARTERS

House Made Soup of the Day with sourdough bread (gfa, v, vg)

Stuffed Baked Pear with blue cheese and walnuts (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, bacon, red onion, tomato, lettuce, sesame brioche bun and fries (gfa)

Dry Aged Dingley Dell Pork Rib Eye Steak

Herb rosti, braised red cabbage, creamy mushroom sauce

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)

Creamy Risotto

With roasted cherry tomatoes, mascarpone and basil (v, gf)

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% discretionary 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.