

The Chequers

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

MIDWEEK SET MENU MAY 2025

2 courses £20.00 | 3 courses £25.00

STARTERS

- House Made Soup of the Day** with sourdough bread (gfa, v)
- Melon & Parma Ham** with rocket leaves, balsamic dressing (gf)
- Smoked Mackerel Fillet** with new potato and chive salad (gf)
- Spaghetti Vongole** with clams, white wine, parsley
- Classic Greek Salad** with cucumber, mixed peppers, red onion, olives, feta cheese (v, gf)

MAINS

- Turkey Milanese** with rocket & tomato salad
- Classic Beef Lasagna** with mixed leaf salad
- Pan Fried Salmon Fillet** with crushed new potatoes, broccoli, bearnaise sauce (gf)
- Spaghetti Puttanesca** with garlic, chilli, anchovies, capers, olives & San Marzano tomatoes
- Parmigiana di Melanzane** with rocket salad (gf, v)

SIDES from £4.50

- Mixed Leaf Salad, Wilted Spinach, Garlic & Herb Mushrooms, Sprouting Broccoli & Almonds, Mac & Cheese, Mint Buttered New Potatoes, Fries, Hand Cut Chips, Mashed Potatoes

DESSERTS

- Lemon & Raspberry Cheesecake** with berry coulis
- Pecan Treacle Tartlette** with golden syrup and fresh fruits
- Chocolate Mousse** with raspberries & vanilla cream
- Affogato** with vanilla ice cream, crushed Amaretti, drizzled with espresso coffee
- Handcrafted Ice cream & Sorbet** selection by The Saffron Ice Cream Company
- Ice Cream** - vanilla pod, chocolate, strawberries & cream,
Summer Down Farm mint chocolate, salted butter caramel (v, vga)
- Sorbet** - Cammas Hall raspberry, mango, sherbet lemon, elderflower, Prosecco (v, vga)

(v) VEGETARIAN | (gf) GLUTEN FREE | (vg) VEGAN

12.5% discretionary service charge will be added to your final bill.

If you have any food allergies, intolerance or sensitivity please speak to your server