

Father's Day Menu

Sunday, 15th June 2025 | £60 per person

Starters

 $\textbf{Tomato and Basil Soup,} \ with \ sourdough \ bread \ (GFA) \ (V) \ (VG)$

Bruschetta with plum tomatoes, basil, garlic, olive oil, toasted ciabatta (VG)

Pan Fried Tiger Prawns with Thai sweet chili and lemon grass butter sauce, prawn crackers

Chicken Liver Parfait with red onion jam, granary toast (GFA)

Salt and Pepper Calamari with chili sauce and mixed leaves salad (GF)

Smoked Salmon with new potato and chive salad, lemon dressing, pea shoots (GF)

Wild Mushroom and Goat Cheese Risotto with truffle oil (V) (GF)

Mains

Roast Striploin of Donald Russel Scottish Beef

Yorkshire pudding, roast potatoes & seasonal vegetables, gravy (GFA)

Roast Shoulder of Lamb Yorkshire pudding, roast potatoes, seasonal vegetables, gravy (GFA)

Roast Turkey Breast with sage stuffing, bacon & chipolata, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy (GFA)

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

Vegetarian Lasagna with mixed leaves salad and garlic ciabatta (V) (VG)

Slow Cooked Pork Belly Yorkshire pudding, roast potatoes & seasonal vegetables (GFA)

Sesame Coated Tuna Steak with egg noodles & oriental salad

Pan Fried Cod Fillet with root vegetables and chorizo stew, crispy bacon (GF)

Chicken or Prawn Caesar Salad

Baby gems, bacon, Parmesan, croutons, cherry tomatoes, anchovies, Caesar dressing

Butternut Squash, Mushroom & Spinach Wellington

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

Sides

Cauliflower Cheese ± 6.00 | Add Truffle ± 5.00 | Sprouting Broccoli & Roasted Almonds ± 6.50 | Wilted Spinach ± 5.00 | House Chips ± 5.50 | Fries ± 4.50 | Add Truffle ± 5.00 | Mixed Salad ± 4.50

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

(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free Alternative Available (DFA) Dairy Free Alternative Available



Desserts

Chocolate and Hazelnut Slice with fresh raspberries

Vanilla Crème Bruleé with fresh fruits (GF)

Sticky Toffee Pudding with butterscotch sauce

Treacle Tartelette with vanilla ice cream

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 (GFA) (V) (VGA)

Sorbet - Cammas Hall raspberry, sherbet lemon, mango (GFA) (V) (DFA)

Selection of Fine English Cheeses with fig & apple chutney, celery and Miller's Damsels biscuits (GFA)

Children's Menu

Children under the age of 10 - £25 per person

Starters

Soup of the Day, warm bread Garlic Bread with Mozzarella cheese Sliced Honeydew Melon & Strawberries (GF)

Mains

Roast Rib of Beef with Yorkshire pudding, roast potatoes & seasonal vegetables, gravy (GFA)
Roast Turkey with Yorkshire pudding, roast potatoes & seasonal vegetables, gravy (GFA)
Spaghetti Bolognese with Napoli sauce
Penne Pasta tossed with Napoli sauce
Chicken Goujons with fries and garden peas (GF)
Sausage & Mash with gravy

Desserts

Chocolate Brownie Sundae, vanilla ice cream

Warm Waffle, vanilla ice cream and chocolate sauce

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 (GFA) (V) (VGA)

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