

The Chequers

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

MIDWEEK LUNCH MENU - AUGUST

Wednesday to Friday 12.30pm - 4pm

2 courses £20 or 3 courses £25

STARTERS

Seasonal soup of the day with sourdough bread GFA, V

Oak smoked salmon with shaved fennel, dill and capers, salsa verde GF, DF

Chicken liver parfait, onion chutney and toasted brioche

Spaghetti Vongole with clams, white wine, parsley

Greek salad, heritage tomatoes, olives, red onion, cucumber and oregano marinated feta cheese VG, V

MAINS

Chargrilled chicken skewers with tomato, feta, spring onion quinoa salad, tzatziki

Pan roasted sea bass fillet, braised leeks and thyme, new potatoes, and flat leaf parsley GF

Tagliatelle, with extra fine beans, basil, pine nuts, garlic and extra virgin olive oil finished with parmesan

Slow cooked pork shoulder, sauteed potatoes, cavolo nero, jus GF

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

Crème Brûlée, caramelized sugar crust V

Eaton Mess whipped cream, crunchy meringue and summer berries

Chocolate Mousse with raspberries & vanilla cream V

Affogato with vanilla ice cream, crushed Amaretti, drizzled with espresso coffee

Ice Cream - vanilla pod (VGA), chocolate (VGA), strawberries & cream (VGA),

Summer Down Farm mint chocolate, salted butter caramel V

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

V vegetarian | GF gluten free | VG vegan | VGA vegan alternative | DFA dairy free alternative

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