

# *The Chequers*

M A T C H I N G   G R E E N

## MIDWEEK LUNCH MENU - JULY

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 new potato and shallot salad, lemon dressing GF

**Chicken liver parfait**, onion chutney and toasted brioche

**Spaghetti Vongole** with clams, white wine, parsley

**Tuscan bread salad**, heritage tomatoes, toasted croutons, red onion, capers, basil VG

### MAINS

**The Chequers chicken kiev** with french beans and red wine jus

**Pan seared cod fillet**, sauteed potatoes, chestnut mushrooms  
and tarragon salsa verde

**Tagliatelle**, asparagus, peas, baby spinach, cream sauce and parmesan

**Slow cooked pork belly**, braised summer savoy cabbage, grain mustard jus

**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

**Syrup sponge pudding** with vanilla custard DFA

**Chocolate Mousse** with raspberries & vanilla cream

**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