

The Chequers

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

MID-WEEK LUNCH MENU - OCTOBER

Wednesday to Friday 12.30pm - 4pm

2 courses £22 or 3 courses £27

STARTERS

Seasonal soup of the day with sourdough bread GFA, V

Chicken liver parfait, onion chutney and toasted brioche

Spaghetti Vongole with clams, white wine, garlic, butter

Salt and pepper white bait with wild rocket, lemon and dill mayonnaise DF

Baked mushroom and goats cheese, with onion chutney, rocket and balsamic V, GF

MAINS

Pan seared salmon fillet, with sweetcorn puree, wilted spinach with garlic and roasted cherry tomatoes GF

Penne ala Genovese, beef and onion ragu

Thai chicken curry, with steamed rice and prawn crackers

Parmigiana di Melanzane with rocket salad GF, V

Butternut squash risotto with toasted pumpkin seeds GF, V

SIDES from £4.50

Mixed Leaf Salad, Wilted Spinach, Garlic & Herb Mushrooms, Extra Fine Green Beans, Mac & Cheese, Mint Buttered New Potatoes, Fries, Hand Cut Chips, Mashed Potatoes

DESSERTS

Lemon tart with lemon confit and fresh berries V

Classic tiramisu served in a glass V

Chocolate mousse with raspberries & vanilla cream V

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

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 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