

# *The Chequers*

M A T C H I N G   G R E E N

## SEASONAL SPECIALS

September 2025

### STARTERS

**Handpicked Dorset crab and avocado cocktail**, with baby gem and cayenne pepper GF £15.50

**Baked camembert**, serrano ham, honey, and rosemary crostini £14.50

**Carpaccio of Scotch beef fillet**, wild rocket and parmesan, truffle oil GF £18.50

### MAINS

**Roasted rump of lamb**, gratin dauphinoise, green beans and rosemary jus GF £28.00

**Pan seared hand dived scallops**, squash puree, sprouting broccoli, lemon oil, aged balsamic GF £32.00

**Potato gnocchi** with heritage tomatoes, white wine, basil and feta cheese V £18.00

### DESSERTS

**Orange chocolate brioche pudding**, vanilla ice cream or custard £9.50

### WINE RECOMMENDATIONS

#### **Albarino Mirasoles Biodynamic - Spain**

Tropical aromas with a delicate lemony character, excellent with fish and seafood

Bottle £33.30 | 175ml £7.80 | 250ml £11.10

#### **Fleurie 'Poncié' Domaine Patrick Tranchand - France**

Bright ruby red with fresh raspberries, notes of cherries and violet, great with both meat and fish

Bottle £40 | 175ml £9.50 | 250ml £13.50

### MUSIC NIGHTS

Join us for a night of great vibes, fabulous food, and live music!

Thursday, 4 September – Tom Huttleston from 6.30pm

Friday, 12 September – Sister Sax from 6.30pm

Thursday, 25 September – Piano Gilligan from 6.30pm

Friday, 10 October – Rat Pack and Michael Bublé Dinner & Dance £65pp

(V) Vegetarian (GF) Gluten Free (GFA) Gluten Free Alternative Available

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

All prices are inclusive of VAT at standard rate.