

The Chequers

MATCHING GREEN

MID-WEEK LUNCH MENU - SEPTEMBER

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
Prawn Spaghetti, chilli, garlic, lemon and cherry tomatoes
Salt and pepper white bait with wild rocket, lemon and dill mayonnaise GF, DF
Heritage tomato bruschetta, mixed leaves and basil oil DF

MAINS

Pan fried chicken supreme, new potatoes and creamed spinach GF
Salmon and cod fish cake, mixed leaf salad and tartare sauce
Tagliatelle, with sautéed courgettes, vine tomatoes, marjoram, red onion and parmesan
Confit duck leg, pomme puree, green beans and truffled red wine jus GF
Red onion tart with wild rocket and aged balsamic 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

The Chequers banoffee pot, bananas, condensed milk, whipped cream, biscuits
Fresh fruits in jelly with vanilla Chantilly cream GF
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