



The Chequers

MATCHING GREEN

MENU

**BREAD BASKET WITH
SALTED BUTTER £5.50**

**MARINATED GIANT OLIVES
£5.50**

— STARTERS —

**HOUSE MADE
SOUP OF THE DAY £7.50**

with sourdough bread (GFA) (V) (VG)

SALT & PEPPER SQUID £13.00

with roasted lemon and sweet chilli sauce

(DF) (GF)

SALMON TARTARE £13.50

Poached and smoked salmon, lemon, herbs and rye bread (DF)

STUFFED BAKED PEAR £12.50

with blue cheese and walnuts, rocket leaves

(GF) (V)

**CLASSIC PRAWN COCKTAIL
£15.50**

Marie Rose sauce, baby gem and cayenne pepper, buttered granary bread

**MOULES MARINIÈRE
£11.00/£18.00**

with cream, wine, shallots, sourdough bread (GFA)

**BRAISED SCOTTISH BEEF SHIN
CROQUETTES £13.00**

Horseradish crème fraîche and pickled cucumber

BURRATA £12.50

Pickled squash, shallots, frisée, toasted pine nuts, crispy sage and pumpkin oil dressing (GF) (V)

— MAINS —

**MARKET FISH OF THE DAY
£ MARKET PRICE**

with a choice of two sides from our selection

**ROASTED BREAST OF
GRESSINGHAM DUCK £27.00**

with braised squash, marinated courgettes and cherry tomatoes, red wine jus (GF)

**DRY AGED DINGLEY DELL
PORK RIB EYE STEAK £25.00**

with rosemary sautee potatoes, red onions, green beans and peppercorn sauce (GF)

CHICKEN MILANESE £24.50

Oven baked, herb and parmesan crusted chicken breast, spaghetti with roasted tomato, chilli and herb sauce

**THE CHEQUERS BEEF BURGER
£21.50**

Grilled rib steak patty, Montgomery cheddar, caramelised onion, bacon, tomato, lettuce, red onion, sesame brioche bun and fries (GFA)

FISH & CHIPS £19.50

Cider battered haddock, hand cut chips, smashed peas, house made tartare sauce (GF)

LINGUINI FRUTTI DI MARE £28.50

with calamari, tiger prawns and mussels in white wine and garlic

PAN FRIED CALVES LIVER £27.50

Creamed mash potato, lyonnaise onions and crispy smoked bacon and beef jus (GF)

**HOT SEAFOOD PLATTER £70.00
(SUITABLE FOR 2)**

Whole lobster, mussels, clams, king prawns, garlic butter, side of fries and ciabatta bread (GFA)

**GOURMET VEGGIE BURGER
£18.50**

Chickpeas, harissa and shiitake mushrooms, vegan cheese, tomato, lettuce, red onion and sweet potato fries (V) (VG) (GFA) (DF)

**PORCINI MUSHROOM RISOTTO
£19.00**

Parmesan shavings, rocket leaves and truffle oil (V) (GF)

**PAN ROASTED MACKEREL
NIÇOISE SALAD £24.50**

on a bed of green beans, red onion, tomatoes, black olives, new potatoes, boiled egg (GF) (DF)

**CAESAR SALAD
– CHICKEN £19.50
– TIGER PRAWNS £20.50**

Baby gems, bacon, Parmesan, croutons, cherry tomatoes, anchovies, Caesar dressing

**THE CHEQUERS SEASONAL
SALAD £19.50**

Red chicory, frisée and watercress, feta cheese (VGA), dried cranberries, toasted sunflower and pumpkin seeds, roasted chickpeas, roasted beetroot with our house dressing (V) (GF)

STEAKS

Our black angus beef is grass fed and fully matured for exceptional flavour. It is selected and hand cut for us by our local butcher. All steaks are served with a house made smoked herb butter and accompanied with watercress and caramelised shallot and hand cut chips. **NOT AVAILABLE ON SUNDAY.**

10oz RIB EYE £38.00

cut from the rib of beef, the marbling fat produces intense flavour

10oz SIRLOIN £34.00

cut from the short loin, consistently produces great flavour

8oz FILLET OF BEEF £39.00



cut from the centre of the fillet and trimmed of all fat, the most tender steak


UPGRADE TO HALF LOBSTER £25.00

ADD ON £2.50


Grilled flat mushroom & plum tomato   


SAUCES £3.50

Marrowbone gravy  

Peppercorn 

Garlic butter sauce 

Béarnaise 

Creamy wild mushroom 

SIDES

MIXED SALAD £4.50

SAGE ROASTED SQUASH £5.50

GARLIC & HERB BUTTON MUSHROOMS £5.50

CAVOLO NERO WITH CONFIT SHALLOTS £5.50

MAC & CHEESE £7.50

ADD TRUFFLE £5.00

HAND CUT CHIPS £5.50

FRIES £4.50


ADD TRUFFLE & PARMESAN £5.00

MASHED POTATO £5.50

MINT BUTTERED NEW POTATOES £5.50

DESSERTS



STICKY TOFFEE PUDDING £9.50

with butterscotch sauce and vanilla pod ice cream 


DOUBLE CHOCOLATE BROWNIE & HONEYCOMB £9.50

served with vanilla pod ice cream 


NEW YORK VANILLA CHEESECAKE £9.50

with raspberry coulis  

SEASONAL FRUIT CRUMBLE £9.50

with custard 



THE CHEQUERS SUNDAE £11.00

Vanilla pod ice cream, chocolate brownie, cherries, Chantilly cream, raspberry sauce and toasted flaked almonds 

CRÈME BRÛLÉE £9.50


caramelised sugar crust, lavender shortbreads 

AFFOGATO £9.50

Vanilla pod ice cream, crushed Amaretti biscuits, drizzled with espresso coffee  



SELECTION OF ICE CREAM & SORBETS £9.50

Handcrafted by The Saffron Ice Cream Company
ICE CREAM – Vanilla pod, traditional chocolate, strawberries and cream, Summerdown Farm mint chocolate, salted butter caramel 

SORBET – Cammas Hall raspberry, mango, sherbet lemon 

Diary free/vegan alternatives available upon request

SELECTION OF FINE ENGLISH CHEESES £12.00 (FOR 1) £17.00 (FOR 2)

Somerset Brie, Cornish Yarg, mature cheddar, Rosary goat's cheese and Oxford Blue with fig & apple chutney, celery, grapes, walnuts and Miller's Damsels biscuits  

A 12.5% discretionary service charge will be added to your final bill.
If you have a food allergy, intolerance or sensitivity, please speak to your server about the ingredients in our dishes before you order.

SUNDAY ROASTS

Also available on bank holidays

ROAST STRIPLOIN OF SCOTTISH BEEF £24.50

Yorkshire pudding, Wagyu beef dripping roast potatoes, seasonal vegetables, gravy (GFA) (DFA)

ROAST TURKEY BREAST £22.00

Yorkshire pudding, chipolata & bacon, sage stuffing, Wagyu beef dripping roast potatoes, seasonal vegetables, gravy (GFA) (DFA)

ROAST OF THE DAY £24.00

Yorkshire pudding, Wagyu beef dripping roast potatoes, seasonal vegetables, gravy (GFA) (DFA)

KIDS ROAST £12.50

Beef or Turkey
Wagyu beef dripping roast potatoes, seasonal vegetables, Yorkshire pudding, gravy (GFA) (DFA)

SQUASH, MUSHROOM & SPINACH WELLINGTON £19.00

roast potatoes, seasonal vegetables, vegetable gravy (V) (VG) (DF)

CAULIFLOWER CHEESE £6.00 (V) ADD TRUFFLE £5.00

KID'S MENU

PENNE £7.50

with Napoli sauce (DF) (V) (VG)

SAUSAGE & MASH £9.75

with gravy and garden peas (DF)

CHICKEN GOUJONS £9.50

fries, garden peas and sauces (DF) (GF)

FISH & CHIPS £9.50

garden peas and sauces (DF) (GF)

SPAGHETTI BOLOGNESE £9.50

with Napoli sauce (DF)

ICE CREAM £6.50

Handcrafted by The Saffron Ice Cream Company
ICE CREAM – Vanilla pod, traditional chocolate, strawberries and cream, Summerdown Farm mint chocolate, salted butter caramel (V)
SORBET – Cammas Hall raspberry, mango, sherbet lemon (V)

Diary free/vegan alternatives available upon request

WARM WAFFLE £7.00

with seasonal berries, chocolate sauce and vanilla ice cream (V)

CHOCOLATE BROWNIE SUNDAE £7.00

with vanilla ice cream (V)



Scan for menu allergens

(GF) Gluten Free (GFA) Gluten Free Alternative available (V) Vegetarian (VG) Vegan (DF) Dairy Free (DFA) Dairy Free Alternative

We cannot guarantee that deep fried options are totally gluten free.

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

If you have a food allergy, intolerance or sensitivity,
please speak to your server about the ingredients in our
dishes before you order.