

The Chequers

MATCHING GREEN

Mid-week Lunch Menu - January

Wednesday to Friday 12.30pm - 4pm

2 courses £24 or 3 courses £29

STARTERS

Seasonal soup of the day with sourdough bread GFA, V

Chicken liver parfait, onion chutney and toasted brioche GF

Smoked paprika squid with roasted lemon, sweet chilli dip GF

Mozzarella arancini, tomato and basil pesto V

Salt and pepper whitebait with wild rocket, lemon and dill mayonnaise DF

MAINS

Pan seared hake, with creamed cabbage and bacon GF

Lamb tagine, with spiced cous-cous DF

Chicken Katsu curry, with steamed rice and prawn crackers

Baked gnocchi, with Napoli sauce, mozzarella and parmesan and focaccia V

Tagliatelle puttanesca, rich tomato sauce, black olives, lilliput capers, basil and lemon VG

SIDES from £4.50

mixed leaf salad, sage roasted squash, garlic & herb mushrooms, cavolo nero with confit shallots, mac & cheese, mint buttered new potatoes, fries, hand cut chips, mashed potatoes

DESSERTS

Chocolate and hazelnut pave, with crème fraiche V

Classic tiramisu, with savoiardi biscuits soaked in rich espresso, mascarpone cream V

Classic syrup sponge, with crème anglaise 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