

The Chequers

MATCHING GREEN

Mother's Day Menu

Sunday, 15th March 2026 | £65 per person

STARTERS

Courgette and spinach soup, with sourdough bread (GFA) (V) (VG)

Panzanella salad, cherry tomatoes, cucumber, pickled red onion green olives, basil, crispy garlic, and focaccia croutons (VG)

Pan fried tiger prawns with chili and garlic brandy butter and focaccia

Chicken liver parfait with caramelized red onion jam, brioche toast (GFA)

Buttermilk and smoked paprika calamari with chili sauce and mixed leaves salad (GF)

Poached salmon with new potato and chive salad, citrus dressing, pea shoots (GF)

Wild Mushroom and goats' cheese risotto with truffle oil (V) (GF)

MAINS

Roast striploin of black angus beef, Yorkshire pudding, roast potatoes & seasonal vegetables, gravy (GFA)

Roast shoulder of lamb, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy (GFA)

Roast turkey breast, sage stuffing, bacon & chipolata, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy (GFA)

The Chequers beef burger, grilled rib steak patty, streaky bacon, Oglesheild cheese, caramelized onion, pickles, lettuce, beef tomato, Chequers burger sauce on a sesame brioche bun and fries (GFA)

Roasted sea trout with crushed pink fir and violet new potatoes with a sea herb beurre blanc

Pan fried cod fillet with cannellini bean and chorizo cassoulet, crispy pancetta (GF)

Grilled Hispi cabbage marinated in miso with braised lentils, baby spinach and chimichurri (VG)

Quinoa, heritage baby beetroot and caramelized goat cheese salad, toasted sunflower seeds, dried cranberries, avocado with a miso dressing (V)

Butternut squash, mushroom & spinach wellington, roast potatoes, seasonal vegetables, vegetable gravy (V) (VG)

SIDES

Cauliflower Cheese £6.00

Sprouting Broccoli & Roasted Almonds £6.50

Sugar snaps and peas £5.00

Truffle & Parmesan Fries £9.00

Mixed Salad £4.50

House Chips £5.50

Fries £4.50

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

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

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DESSERTS

Chocolate and hazelnut slice with fresh raspberries

Vanilla crème brûlée with fresh fruits (GF)

Sticky toffee pudding with butterscotch sauce

Peacan pie with vanilla ice cream

Handcrafted ice cream and sorbet selection by The Saffron Ice Cream Company

Ice cream - vanilla pod, traditional chocolate, strawberries and cream, summer down farm mint chocolate, salted butter caramel, rum & raisin (GF) (V) (VGA)

Sorbet - Cammas Hall raspberry, sherbet lemon, mango, Prosecco (GF) (VG) (DF)

Selection of fine English cheeses with fig & apple chutney, celery and Miller's Damsels biscuits

Children's Menu

Children under the age 12yo - £25 per person

STARTERS

Soup of the day with warm bread

Garlic Bread

Sliced honeydew melon & strawberries (GF)

MAINS

Roast rib of beef with Yorkshire pudding, roast potatoes & seasonal vegetables, gravy (GFA)

Roast turkey with Yorkshire pudding, roast potatoes & seasonal vegetables, gravy (GFA)

Spaghetti bolognese with Napoli sauce

Penne pasta tossed with Napoli sauce

Chicken goujons with fries and garden peas (GF)

Sausage & mash with gravy

DESSERTS

Chocolate brownie sundae, vanilla ice cream

Warm waffle, vanilla ice cream and chocolate sauce

Handcrafted ice cream and sorbet selection by The Saffron Ice Cream Company

Vanilla pod, traditional chocolate, strawberries and cream, summer down farm mint chocolate, salted butter caramel (GF) (V) (VGA); Cammas Hall raspberry, sherbet lemon, mango (GF) (VG) (DF)

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

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