

The Chequers

MATCHING GREEN

Seasonal Specials

January 2026

STARTERS

Pan fried wood pigeon £14

pickled golden beetroot puree, confit egg yolk, roasted oyster mushroom and pigeon jus GF

Pan fried Rye Bay king scallops £16

caramelized cauliflower puree with a parmesan and chive crisp topped with confit black truffle GF

Heritage beetroot Salad £11.5

roasted heritage beet root with whipped cream cheese and maple syrup, frisée salad & walnut brittle VG

MAINS

Slow braised lamb shank £31.50

baby turnips, baby fennel, celeriac mash, rosemary jus

Turbot stuffed with spinach mousse £29

roasted salsify, braised fennel and a shellfish bisque emulsion GF

Wild mushroom bourguignon £24

braised wild mushrooms with carrots, pearl onion and thyme served with herb mash VG

DESSERTS

Profiterole, with pistachio cream and toasted pistachios V £11.50

Upcoming Events

Mid-week Lunch Menu – Wednesday to Friday lunchtime 2 courses £24 / 3 courses £29

Quiz Night – Wednesday, 21 January and Wednesday, 18 February

Live Music Evening with Dolly Harrington – Saturday, 31 January from 6.30pm

Valentine's Day – Friday, 13 February or Saturday, 14 February

Cabaret Evening with Fil Straughan – Friday, 6 February | £80 per person

(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.