

# *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.