

The Chequers

MATCHING GREEN

Valentine's Day Menu

Available from 7pm on Friday, 13th February and at 5pm on Saturday, 14th February

STARTERS

- Jerusalem artichoke soup** with focaccia V £8.50
- Spatchcocked quail**, pickled beetroot puree, confit egg yolk, roasted oyster mushroom and quail jus GF £14.00
- Chicken liver parfait**, with caramelized red onion puree and toasted brioche £11.50
- Pan-fried Rye Bay king scallops**, caramelized cauliflower puree, parmesan-chive crisp, topped with confit black truffle GF £16.00
- Cotswold smoked and baked Brie**, with beetroot chutney and walnut brittle, sourdough V, GFA £13.00
- Caramelized baby pear and walnut**, chicory and frisee salad with blue cheese dressing V, VGA £10.50
- Maldon oysters**, Tabasco, mignonette sauce, cucumber and jalapeno granita £3.60 each
- Heritage beetroot salad**, roasted beetroot, whipped vegan cream cheese and maple syrup, frisée salad, walnut brittle VG, GF £11.50

MAINS

- Black Angus fillet of beef** with Roscoff onion puree, fondant potato, baby heritage carrots and truffle wine jus £42.00
- Pan roasted guinea fowl breast**, Duchess potato, delicata squash puree, baby leeks, petals of pickled shallot, jus gras £26.00
- Slow braised lamb shank**, baby turnips, baby fennel, celeriac mash, rosemary jus £31.00
- Monkfish tail for two**, marinated in oak-smoked paprika, with chimichurri, fries and sprouting broccoli £38.00 (per person)
- Grilled Whole lobster**, garlic butter, saffron emulsion house fries and charred lemon £49.00
- Black Angus Cote de Boeuf for two**, roasted cherry tomatoes, king oyster mushroom, hand cut triple-cooked chips, Cavolo Nero, confit shallot and two sauces - chimichurri, peppercorn, marrowbone gravy, bearnaise, truffle jus £48.00 per person
- Turbot stuffed with spinach mousse**, roasted salsify, braised baby fennel and a shellfish bisque emulsion £29.00
- Pappardelle Puttanesca**, fresh pappardelle, roasted tomato sauce with black olives, basil, lemon and lilliput capers VG £22.00
- Wild mushroom bourguignon**, braised wild mushrooms with carrots, pearl onion, thyme and herb mash VG, GF £24.00

SIDES

Cavolo Nero and confit shallot £5.00 | hand cut chips £5.50 | mint-buttered new potatoes £5.50 | fries £4.50 | truffle & parmesan fries £8.50 garlic & herb-roasted mushrooms £5.50 | sprouting broccoli & roasted almonds £6.50 | mac & cheese £7.50 | sweet potato fries £6.00

DESSERTS

- Honey cake** with vanilla pod ice cream £9.50
- Baked vanilla & cherry cheesecake** with red fruit coulis £9.50
- Trio of chocolate mousse**, white chocolate and lavender, strawberry and cream, dark chocolate and raspberry £11.50
- Raspberry crème brûlée**, rich vanilla and fresh raspberry brûlée served with a lavender shortbread £9.50
- The Chequers sundae** vanilla ice cream, chocolate brownie, cherries, Chantilly cream, raspberry sauce, toasted almonds £10.00
- Handcrafted Ice cream and Sorbet selection by The Saffron Ice Cream Company £9.50** (three scoops)
- 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, walnuts, grapes 1 person £13.50 or 2 people £17.00

A discretionary 12.5% service charge will be added to the final bill. Menu offerings may vary without prior notice depending on seasonal availability. If you have any food allergies, intolerance or sensitivity please speak to your server.

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