

# The Chequers

MATCHING GREEN

## Mid-week Lunch Menu

March 2026

Wednesday to Friday 12.30pm - 4pm

2 courses £24 or 3 courses £29

### STARTERS

**Seasonal soup of the day** with sourdough bread GFA, V

**Quinoa salad**, heritage beetroot, mangetout, spring onion, sunflower seeds, radish, sugar snap peas GF, DF, VG

**Tiger prawns** with brandy butter, garlic and lemon, with sourdough GFA

**Ham hock terrine**, red onion puree, smooth piccalilli and radishes

### MAINS

**Coley fillet**, grilled courgette and salsa verde GF

**Wild boar sausage and mash** with peas and gravy GF

**Chicken korma** with steamed rice and popadom

**Roasted Hispi cabbage** on a bed of braised lentils and herb dressing

### 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

**Trio of chocolate mousse**, white chocolate and lavender, strawberries and cream, dark chocolate and raspberry

**New York vanilla cheesecake** with raspberry coulis V, GF

**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

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