

The Chequers

MATCHING GREEN

Seasonal Specials

March 2026

STARTERS

Dressed crab on sourdough £13.50

dressed in parsley, tarragon, lemon and crème fraiche GFA

Grilled quail £13.00

with wild mushroom and glazed in a quail jus GFA

Roasted courgette tart £11.50

roasted courgette with red onion and confit garlic hummus V, VG

MAINS

Venison ragu £28.00

braised venison ragu with tagliatelle

Fish pie £26.00

selection of sautéed fish in a rich saffron and dill sauce topped with mash and a tiger prawn GF

Roasted heritage cauliflower £24.00

with cauliflower tabbouleh and herb dressing V, VG, GF

DESSERTS

Rhubarb and custard tart £11.50

served with crème fraiche V

Upcoming Events

Mid-week lunch menu – Wednesday to Friday lunchtime 2 courses £24 or 3 courses £29

Chequers Breakfast – every Saturday from 9am until 11.30am

Live music evening with Sister Sax - Friday, 13 March

Mother's Day – Sunday, 15 March

Quiz Night – Wednesday, 18 March

Live music evening with Lauren Taylor-Baker - Friday, 27 March

New restaurant menu incoming! – April 2026 includes new dishes inspired by the Season

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