

# The Chequers

MATCHING GREEN

## WHILE YOU WAIT

<b>Breadbasket with salted butter</b>	<b>5.5</b>	<b>Pork crackling and apple sauce</b>	<b>5.5</b>	<b>Marinated giant olives</b>	<b>5.5</b>
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## TO START

<b>House made soup of the day</b> <span>V</span> <span>GFA</span> <span>DFA</span>	<b>8.5</b>	<b>Chicken liver parfait</b> <span>GFA</span>	<b>12.5</b>
<i>with sourdough bread</i>		<i>on grilled brioche with red onion marmalade</i>	
<b>Salt &amp; pepper squid</b> <span>GF</span> <span>DF</span>	<b>13.5</b>	<b>Classic prawn cocktail</b> <span>GFA</span> <span>DFA</span>	<b>15.5</b>
<i>with roasted lemon and sweet chilli sauce</i>		<i>with Marie Rose sauce, baby gem lettuce, cayenne pepper &amp; buttered granary bread</i>	

## MAINS

<b>Market fish of the day</b> <span>£ market price</span>		<b>Fish &amp; chips</b> <span>GF</span> <span>DFA</span>	<b>19.5</b>
<i>with our chef's inspired sauce &amp; choice of one side</i>		<i>Cider battered haddock, hand cut chips, smashed peas &amp; house made tartare sauce</i>	
<b>Moules marinière</b> <span>GFA</span>	<b>19.5</b>	<b>Pan fried calves liver</b> <span>GF</span>	<b>27.5</b>
<i>with cream, wine, shallots, sourdough bread</i>		<i>Creamed mashed potato, lyonnaise onions, crispy pancetta &amp; beef jus</i>	
<b>Gourmet veggie burger</b> <span>GFA</span> <span>VG</span>	<b>18.5</b>	<b>Chicken Milanese</b> <span>DFA</span>	<b>24.5</b>
<i>with chickpeas, harissa, shiitake mushrooms, vegan cheese, tomato, lettuce, red onion &amp; sweet potato fries</i>		<i>Oven baked, herb and parmesan crusted chicken breast, spaghetti with roasted tomato, chilli and herb sauce</i>	
<b>Pea and asparagus risotto</b> <span>VGA</span> <span>GF</span> <span>DFA</span>	<b>19.0</b>	<b>Hot seafood platter</b> (Suitable for two) <span>GFA</span>	<b>70.0</b>
<i>with parmesan crisp &amp; rocket leaves</i>		<i>Whole lobster, mussels, clams, king prawns, garlic butter, side of fries &amp; ciabatta bread</i>	
<b>The Chequers beef burger &amp; fries</b> <span>GFA</span>	<b>21.5</b>		
<i>Grilled rib steak patty on a sesame brioche bun with Oglesfield Somerset cheese, streaky bacon, caramelised onion, Chequers burger sauce, lettuce, pickles &amp; fresh tomato</i>			

## SALADS

<b>Caesar salad with chicken</b> <span>GF</span>	<b>13.5 19.5</b>	<b>Chequers seasonal salad</b> <span>GF</span> <span>DF</span> <span>VG</span>	<b>19.5</b>
<b>with tiger prawns</b> <span>GF</span>	<b>14.5 20.5</b>	<i>Quinoa, heritage beetroot, mange tout, spring onion, sunflower seeds, radish, sugar snap peas &amp; citrus dressing</i>	
<i>Baby gem lettuce, bacon, Parmesan, croutons, cherry tomatoes, anchovies &amp; Caesar dressing</i>			

## STEAKS

(not available Sundays)

Our black angus beef is grass fed and fully matured for exceptional flavour. Our pork is from surrounding Essex farms, and all our steaks are selected and hand cut for us by our local butcher.

All steaks are served with hand cut chips, roasted cherry tomatoes, watercress, and our house made smoked herb butter.

<b>18oz pork tomahawk</b> <span>GF</span> <span>DFA</span>	<b>45.0</b>	<b>Black angus 10oz sirloin</b> <span>GF</span> <span>DFA</span>	<b>36.0</b>
<i>Large bone-in chop delivering deep, savoury flavours with subtle sweetness</i>		<i>Cut from the short loin, consistently produces great flavour</i>	
<b>Black angus 8oz fillet of beef</b> <span>GF</span> <span>DFA</span>	<b>39.0</b>	<b>Add half lobster (Surf &amp; Turf)</b> <span>GF</span>	<b>25.0</b>
<i>Cut from the centre of the fillet and trimmed of all fat, our leanest and most tender steak</i>		<b>Add grilled King Oyster mushroom</b> <span>GF</span> <span>VGA</span>	<b>1.5</b>
<b>Black angus 10oz rib eye</b> <span>GF</span> <span>DFA</span>	<b>38.0</b>	<b>Add caramelised shallot</b> <span>GF</span> <span>VGA</span>	<b>1.5</b>
<i>Cut from the rib of beef, the marbling fat produces intense flavour</i>		<b>Sauces</b> <span>GF</span>	<b>3.5</b>
		<i>Marrowbone gravy, peppercorn, garlic butter sauce, béarnaise, creamy wild mushroom</i>	



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## SIDES

Mixed salad <span>GF</span> <span>VG</span>	4.5	Hand cut chips <span>VG</span> <span>GFA</span>	5.5
Sugar snaps & peas <span>DFA</span> <span>V</span> <span>GF</span>	5.5	Fries <span>VG</span> <span>GFA</span>	4.5
Garlic & herb button mushrooms <span>DFA</span> <span>GF</span> <span>V</span>	5.5	Add truffle & parmesan	5.0
Mac & cheese <span>V</span>	7.5	Mashed potato <span>DFA</span> <span>GF</span> <span>V</span>	5.5
Add truffle	5.0		

## SUNDAY ROASTS

(also available on Bank Holidays)

All roasts served with Wagyu beef dripping roast potatoes, Yorkshire pudding, seasonal vegetables & gravy.

Roast of the day	£ market price	Kids roast <span>GFA</span> <span>DFA</span>	12.5
Roast striploin of Scottish beef <span>GFA</span> <span>DFA</span>	24.5	Beef or turkey with chipolata and bacon	
Roast turkey breast <span>GFA</span> <span>DFA</span>	22.5	Squash, mushroom & spinach wellington <span>VG</span>	19.0
with chipolata & bacon and pork & sage stuffing		Cauliflower cheese <span>V</span>	6.0
		Add truffle	5.0

## DESSERTS

Sticky toffee pudding <span>V</span>	9.5	Affogato <span>V</span> <span>GFA</span>	10.5
with butterscotch sauce and vanilla pod ice cream		Two scoops of vanilla pod ice cream, crushed amaretti biscuits and a shot of espresso coffee	
Double chocolate brownie & honeycomb <span>V</span>	9.5	Ice creams & sorbets <span>VGA</span> <span>GFA</span>	9.5
served with vanilla pod ice cream		from the Saffron Ice Cream Company	
New York vanilla cheesecake <span>V</span> <span>GF</span>	9.5	Ice creams: vanilla pod, traditional chocolate, strawberries & cream, Summerdown Farm mint chocolate, salted butter caramel	
with raspberry coulis		Sorbets: Cammas Hall raspberry, mango, sherbet lemon	
Seasonal fruit crumble <span>V</span>	9.5	Selection of fine English cheeses <span>V</span> <span>GFA</span>	13.5
with custard		Cotswold brie, Montgomery aged cheddar, Driftwood Ash goats cheese and Oxford Blue with fig & apple chutney, quince paste, grapes and selection of artisan crackers	
The Chequers Sundae <span>V</span>	11.0		
Vanilla pod ice cream, chocolate brownie, Chantilly cream, cherries, raspberry sauce and toasted flaked almonds			
Crème brûlée	9.5		
Caramelised sugar crust, lavender shortbreads			

## CHILDREN

Penne with Napoli sauce and Parmesan <span>VGA</span> <span>V</span>	8.0	Warm waffle <span>V</span>	7.0
Sausage & mash with gravy and garden peas <span>DFA</span>	10.0	with seasonal berries, chocolate sauce and vanilla ice cream	
Chicken goujons		Chocolate brownie sundae <span>V</span>	7.0
fries, garden peas and sauces <span>GF</span> <span>DF</span>	10.0	Ice creams & sorbets <span>VGA</span> <span>GFA</span>	6.5
Fish & chips		see desserts section for flavours	
with garden peas and sauces <span>GF</span> <span>DFA</span>	10.0		
Spaghetti bolognese and Parmesan <span>DFA</span> <span>GFA</span>	10.0		

A 12.5% discretionary service charge will be added to your final bill.

Menu offerings may vary without prior notice depending on seasonal availability. We cannot guarantee that deep fried options are totally gluten free. If you have any food allergies, intolerance or sensitivity please speak to your server.

- V Vegetarian
- VG Vegan
- VGA Vegan Alternative Available
- GF Gluten Free
- GFA Gluten Free Alternative Available
- DF Dairy Free
- DFA Dairy Free Alternative Available



Scan for menu allergens

