

# The Chequers

MATCHING GREEN

## Mid-week Lunch Menu

April 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

**Chicken liver parfait**, red onion chutney on toasted brioche

**Spaghetti Vongole** in white wine, garlic and parsley sauce GF, DFA

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

### MAINS

**Seabass fillet**, with ratatouille and basil oil GF, DFA

**Chicken schnitzel** with mixed salad and citrus dressing DF

**Red Thai curry** with beef striploin, steamed rice and prawn cracker DF

**Aubergine Parmigiana**, with dressed rocket and Napoli sauce V, GF

**Sundried tomato tagliatelle** in rich tomato sauce and fresh basil VG

### SIDES from £4.50

mixed leaf salad

spinach in garlic oil

fries

grilled asparagus

mac & cheese

hand-cut chips

garlic & herb mushrooms

minted Jersey royals

mashed potatoes

### DESSERTS

**Double chocolate brownie**, with honeycomb and vanilla ice cream

**Pecan tart**, with caramel sauce and crème fraiche

**Affogato**, two scoops of vanilla ice cream, crushed Amaretti, drizzled with espresso V

**Ice cream** – finest vanilla pod, traditional chocolate, summer strawberries and cream, Summerdown Farm mint chocolate, salted butter caramel V (vegan option available)

**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