

The Chequers

M A T C H I N G G R E E N

May Holiday Weekend Menu

Available on Sunday 3rd of May and Monday 4th of May, 2026

Starters

- House-made soup of the day** with sourdough bread V, GFA £8.50
- Grilled asparagus** with prosciutto, extra virgin olive oil and parmesan shavings GF £13.50
- Chicken liver parfait** with red onion jam, toasted brioche bread GFA £12.50
- Salt and pepper squid**, charred lemon, home-made sweet chilli sauce GF £13.50
- Pea and asparagus risotto** with parmesan, rocket GF, V £12.50
- Moules Mariniere**, garlic, cream and white wine with toasted sourdough bread £12.00
- Quinoa and spring veg** salad, heritage beetroot, mange tout, spring onion, sunflower seeds, radish, sugar snap peas, citrus dressing V £11.50

Mains

- Black Angus roast striploin of beef**, Yorkshire pudding, Wagyu beef dripping roast potatoes, seasonal vegetables, gravy GFA £24.50
- Roast shoulder of lamb** Yorkshire pudding, Wagyu beef dripping roast potatoes, seasonal vegetables, gravy GFA £25.00
- Roast turkey breast**, Yorkshire pudding, chipolata & bacon, pork and sage stuffing, Wagyu beef dripping roast potatoes, seasonal vegetables, gravy GFA £24.00
- Roast rib of pork on the bone**, Yorkshire pudding, Wagyu beef dripping roast potatoes, seasonal vegetables, gravy GFA £24.00
- Butternut squash, mushroom & spinach wellington** roast potatoes, seasonal vegetables, vegetable gravy V, VG £19.00
- The Chequers beef burger**, grilled rib steak patty, streaky bacon, Oglesheild cheese, caramelized onion, pickles, lettuce, beef tomato, Chequers burger sauce on a sesame brioche bun, and fries GFA £21.5
- Roasted monkfish on the bone**, Marinated in oak smoked paprika and garlic, salsa primavera and lemon balm GF, DFA £32
- Pan fried seabass fillet** with caramelized fennel, sugar snap peas with a Shetland mussel sauce GF £27.00
- Grilled chicken Caesar salad**, gem lettuce, cherry tomatoes, anchovies, croutons and parmesan £18.50
- Grilled Hispi cabbage marinated in miso** with braised lentils, hen of the woods mushroom, kale and chimichurri VG GF, DF £22.00

Sides

Cauliflower Cheese £6.00 | Grilled Asparagus £6.50 | Spinach in garlic oil £5.50
House Chips £5.50 | Fries £4.50 | Truffle & Parmesan Fries £9.00 | Mixed Salad £4.50

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

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Desserts

Vanilla crème brûlée with fresh fruits GF, V £9.50

Hibiscus poached pear with caramelized white chocolate and coconut crumb and vegan Chantilly VG, GF, DF £9.50

Carrot cake with cream cheese frosting and carrot gel V £9.50

New York cheesecake with raspberry coulis GF, V £9.50

Affogato two scoops vanilla ice cream, crushed Amaretti biscuits, shot of espresso coffee V £9.50

Handcrafted Ice cream and Sorbet selection by The Saffron Ice Cream Company £9.50

Ice cream - vanilla pod, traditional chocolate, strawberries and cream, Summer Down Farm mint chocolate, salted butter caramel VGA, GFA

Sorbet - Cammas Hall raspberry, sherbet lemon, mango VGA, GFA

Selection of fine English cheeses with fig & apple chutney, celery and Miller's Damsels biscuit GFA £13.00

Children's Menu

Starters

Soup of the day, warm bread V, DFA, GFA £5.50

Garlic bread V £5.50

Sliced honeydew melon & strawberries GF, DF, VG £5.50

Mains

Roast rib of beef with Yorkshire pudding, roast potatoes & seasonal vegetables, gravy GFA £12.50

Roast turkey with Yorkshire pudding, roast potatoes & seasonal vegetables, gravy GFA £12.50

Spaghetti Bolognese with Napoli sauce £9.50

Penne pasta tossed with Napoli sauce V £7.50

Chicken goujons with fries and garden peas GF £9.50

Sausage & mash with gravy DFA £9.75

Desserts

Chocolate brownie sundae, vanilla ice cream V £7.00

Warm waffle, vanilla ice cream and chocolate sauce V £7.00

Handcrafted Ice cream and Sorbet selection by The Saffron Ice Cream Company £6.50

Vanilla pod, traditional chocolate, strawberries and cream, Summer Down Farm mint chocolate, salted butter caramel V, VGA, GFA

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