

The Chequers

MATCHING GREEN

Spring Menu

TO START

Loin of Muntjac 16

Roasted baby beetroot, celeriac puree and sherry jus GF

Beetroot salmon gravadlax 14

Violet new potato and chive salad, pickled fennel, rainbow radish and spring onion GF, DF

Grilled artichokes 12.5

Pickled shallots, cauliflower puree, crispy kale and chive oil VG, GF, DF

Quinoa and spring veg salad 11.5

Heritage beetroot, mange tout, spring onion, sunflower seeds, radish, sugar snap peas, citrus dressing V, GF, DF

SIDES

Grilled asparagus GF, DF 6.5

Jersey Royals with minted butter GF 5.5

Spinach in garlic olive oil GF, DF 5.5

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

(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free Alternative Available (DFA) Dairy Free Alternative Available

If you have any food allergies, intolerance or sensitivity please speak to your server.

MAINS

Spatchcocked poussin 26

Preserved lemon & honey glaze, baby spinach, roasted cherry tomatoes, pickled red onion GF, DF

Rack of lamb 39

Pea and mint puree, grilled asparagus, broad beans and black olive tapenade GF, DFA

Roasted monkfish on the bone 32

Marinated in oak smoked paprika and garlic, salsa primavera and lemon balm GF, DFA

Grilled Hispi cabbage marinated in miso 22

with braised lentils, hen of the woods mushroom, kale and chimichurri VG, GF, DF

DESSERTS

Rhubarb and custard tart 9.5

with crème fraiche

Hibiscus poached Pear 9.5

with caramelized white chocolate and coconut crumb and vegan Chantilly VG, GF, DF