

The Chequers

MATCHING GREEN

Mid-Week Lunch Menu – June 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

Ham hock terrine, *red onion purée, piccalilli gel, radishes and focaccia* DF

Seafood linguine, *calamari, tiger prawns and mussels in white wine and garlic*

Smoked duck salad, *chicory, orange, walnuts, citrus dressing* GF, DF

MAINS

Pan-roasted hake fillet, *braised fennel, peas, sauce vierge* GF

Roasted pork belly, *grilled Hispi cabbage, broad beans, baked apple purée, cider jus*, GF, DF

Chicken korma, *tender chicken thighs, steamed rice & poppadoms* GF

Grilled aubergine, *romesco sauce, roasted courgette, pickled shallots, crispy capers* VG, GF, DF

Spaghetti puttanesca, *fresh cherry tomato sauce with olives, capers, chilli parsley, crispy garlic* V, DF

SIDES from £4.50

Mixed leaf salad

Spinach in garlic oil

Fries

Tender stem broccoli

Mac & cheese

Hand-cut chips

Garlic & herb mushrooms

Minted new potatoes

Mashed potatoes

DESSERTS

New York vanilla cheesecake, with *raspberry coulis* V

Carrot cake with *crème fraiche* V

Affogato, *vanilla ice cream, crushed amaretti, drizzled with espresso* V

Ice cream – *vanilla pod, traditional chocolate, summer strawberries & cream,*

Summerdown Farm mint chocolate, salted butter caramel V, VGA

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 sensitivities please speak to your server.

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