

The Chequers

MATCHING GREEN

Summer Menu

TO START

Spiced lamb rump 16

Cumin, coriander, paprika marinated lamb rump with fennel puree, crispy chickpeas, salsa verde GF

Grilled octopus 16

Grilled octopus with rosemary garlic hummus, semi-dried cherry tomatoes, smoked paprika dressing GF

Baby courgettes and feta 13

Grilled baby courgettes on a bed of crushed minted peas, aged feta, toasted pine nuts, lemon and chilli dressing VGA, GF

Burrata and heritage tomatoes 15

Heritage tomatoes marinated in cold pressed lemon oil, purple basil, topped with creamy burrata, pickled red onion GF, V

SIDES

Charred tenderstem broccoli GF, DF 6.5

Jazzy new potatoes in mint butter GF 6

Spinach in garlic olive oil GF, DF 6

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
(VGA) Vegan Alternative Available

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

MAINS

Roasted breast of duck 27

Roasted duck breast, baked courgette and spinach polenta, sweet potato puree, cherry jus GF

Barbecue short rib 32

Beef short rib braised and glazed in our homemade honey barbecue sauce, crispy pavé potato, roasted heritage carrot, crispy shallots

Pan fried halibut 34

Rainbow chard, violet potato puree, Shetland mussels, herb butter emulsion sauce GF

King oyster mushroom schnitzel 21

Fresh herb and cherry tomato tabbouleh, pickled red onion, garlic and herb dressing VG, DF

DESSERTS

Summer sherry trifle 9.5

Layers of fresh strawberries, raspberry jelly, ladyfingers, custard and Chantilly cream topped with toasted almonds

Coconut tapioca and mango 9.5

Coconut cream tapioca with lime zest, fresh mango compote, coriander cress VG, GF, DF