

The Chequers

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

SAMPLE Sunday Group Dining Menu

£60 per person

Bread basket with salted butter for the table

STARTERS

House made soup of the day with sourdough bread GFA, V, VG

Salt & pepper squid with roasted lemon and sweet chilli sauce DF, GF

Baby courgettes and feta 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, heritage tomatoes marinated in cold pressed lemon oil, purple basil, topped with a creamy burrata, pickled red onion GF, V

Moules Mariniere with cream, wine, shallots, sourdough bread GFA

MAINS

Roast Striploin of Scottish Beef, Yorkshire pudding, wagyu beef dripping roast potatoes, seasonal vegetables, gravy GFA, DFA

Roast Turkey Breast, Yorkshire pudding, chipolatas, bacon, sage stuffing, wagyu beef dripping roast potatoes, seasonal vegetables, gravy GFA, DFA

Squash, Mushroom & Spinach Wellington, roast potatoes, seasonal vegetables, vegetarian gravy V, VG

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

Chicken Milanese, oven baked, herb and parmesan crusted chicken breast, spaghetti with roasted tomato, chilli and herb sauce

Oven baked fish of the day with a choice of one side (mixed salad, Grilled Asparagus, garlic & herb button mushrooms, Spinach in garlic olive oil, hand cut chips, fries, mashed potato, Jersey Royals with minted butter) GF

Spring pea and Asparagus Risotto Parmesan shavings, rocket leaves and truffle oil V, GF

DESSERTS

Sticky Toffee Pudding with butterscotch sauce and vanilla pod ice cream V

New York Vanilla Cheesecake with raspberry coulis V, GF

Double Chocolate Brownie with Honeycomb with vanilla ice cream V

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

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

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

A 12.5% discretionary Service Charge will be added to your bill.

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

If you have a food allergy, intolerance or sensitivity, please speak to your server about the ingredients in our dishes.