

The Chequers

MATCHING GREEN

Mid-Week Lunch Menu – August 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

Moules marinière, Shetland mussels, white wine and cream sauce with sourdough

Potted mackerel, smoked mackerel with lemon, dill, crème fraîche, capers and pickled fennel salad, focaccia

Grilled peach salad, frisée, radicchio, cucumber, toasted almonds, pickled red onion and citrus dressing GF, DF

MAINS

Panfried seabass, with ratatouille and fresh herb oil GF

Roasted pork shoulder, lime & coriander couscous, tomato & jalapeño salsa DF

Roasted chicken supreme, crushed mint new potatoes, green beans, lemon and tarragon sauce GF

Spiced cauliflower steak, tomato & fresh herb couscous, garlic & herb dressing, pickled red onion VG, DF

Gnocchi cacio e pepe, gnocchi, toasted black pepper & pecorino sauce V

SIDES from £5.00

Mixed leaf salad

Spinach in garlic oil

Fries

Tenderstem broccoli

Mac & cheese

Hand-cut chips

Garlic & herb mushrooms

Minted new potatoes

Mashed potatoes

DESSERTS

Crème brûlée, with lavender shortbread V

Passion fruit cheesecake, with raspberry coulis V, GF

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, intolerances or sensitivities, please speak to your server.

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