

The Chequers

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

Group Dining Menu 2026

£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

Mushroom 'scallops' with cider-braised baby leeks, celeriac purée, toasted hazelnut crumb and herb oil GF, VG, DF

Heritage beetroot with honeyed goats' curd, pickled beetroot dressing, walnut and brittle frisée GF

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

MAINS

Black Angus 10oz sirloin steak, served with hand-cut chips, roasted cherry tomatoes, watercress, and our house-made smoked herb butter GF – **supplement £10 per person**

The Chequers beef burger, grilled rib steak patty on a sesame brioche bun with Oglesfield Somerset cheese, streaky bacon, caramelised onion, Chequers burger sauce, lettuce, pickles & fresh tomato, fries GFA

Roasted breast of duck with parsnip purée, roasted leeks, parsnip crisps, pickled shallot and Madeira jus GF

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

Market fish of the day with our chef-inspired sauce and choice of one side GF

Mushroom risotto with pickled wild mushrooms, rocket, parmesan and truffle oil GF, DFA, VGA

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 & honeycomb served with vanilla pod ice cream V

Handcrafted ice cream and sorbet selection by The Saffron Ice Cream Company

Ice cream – vanilla pod, traditional chocolate, strawberries and cream, Summerdown 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.