

# *The Chequers*

MATCHING GREEN

## Sunday 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

**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 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.