

The Chequers

MATCHING GREEN

WHILE YOU WAIT

Breadbasket with salted butter	5.5
Pork crackling and apple sauce	5.5
Marinated giant olives	5.5

TO START

House made soup of the day [V] [GFA] [DFA] <i>with sourdough bread</i>	8.5
Venison carpaccio [GF] <i>truffle mayonnaise, pickled blackberries, parmesan and rocket</i>	16.5
Grilled octopus [GF] <i>with rosemary garlic hummus, semi-dried cherry tomatoes and smoked paprika dressing</i>	16
Smoked duck [GF] [DF] <i>with fresh fig, baby watercress, radicchio, pomegranate dressing and sunflower seeds</i>	14
Heritage beetroot [GF] <i>with honey goats' curd, pickled beetroot dressing, walnut and brittle frisée</i>	12.5
Salt & pepper squid [GF] [DF] <i>with roasted lemon and sweet chilli sauce</i>	13.5
Mushroom 'scallops' [VG] [GF] [DF] <i>with cider braised baby leeks, celeriac puree, toasted hazelnut crumb and herb oil</i>	11
Classic prawn cocktail [GFA] [DFA] <i>with Marie Rose sauce, baby gem lettuce, cayenne pepper and buttered granary bread</i>	15.5

SALADS

Caesar salad with chicken [GFA]	14 20
with tiger prawns [GFA]	15 22
<i>Baby gem lettuce, bacon, Parmesan, croutons, cherry tomatoes, anchovies and Caesar dressing</i>	
Chequers seasonal salad [GF] [DF] [VG]	12.5 18.5
<i>Mixed quinoa, roasted delicata squash, pumpkin seeds, rocket, rainbow radish and Dijon dressing</i>	
Add garlic butter prawns [GF]	7
Add grilled chicken [GF] [DF]	5



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MAINS

Market fish of the day	£ market price
with our chef's inspired sauce & choice of one side	
Moules marinière [GFA]	20
with cream, wine, shallots, sourdough bread	
Roasted breast of duck [GF]	27
with parsnip puree, roasted leeks, parsnip crisps, pickled shallot and madeira jus	
Roasted belly of pork [GF]	26
with baked apple, apple puree and cider creamed savoy cabbage	
Pan fried cod [DFA]	27
with beetroot pearl barley risotto, crispy pancetta and chestnut crumb	
Miso and maple glazed delicata squash [V] [DF] [VG]	21
with braised lentils with herb dressing and celeriac puree	
Gourmet veggie burger [GFA] [VG]	19
with chickpeas, harissa, shiitake mushrooms, vegan cheese, tomato, lettuce, red onion & sweet potato fries	
Mushroom risotto [V] [DFA] [VGA]	19
with pickled wild mushrooms, rocket, parmesan and truffle oil	
The Chequers beef burger & fries [GFA]	22
Grilled rib steak patty on a sesame brioche bun with Ogleshiel Somerset cheese, streaky bacon, caramelised onion, Chequers burger sauce, lettuce, pickles & fresh tomato	
Fish & chips [GF] [DFA]	21
Cider battered haddock, hand cut chips, smashed peas & house made tartare sauce	
Pan fried calves liver [GF]	28
Creamed mashed potato, lyonnaise onions, crispy pancetta & beef jus	
Chicken Milanese [DFA]	25
Oven baked, herb and parmesan crusted chicken breast, spaghetti with roasted tomato, chilli and herb sauce	
Hot seafood platter (Suitable for two) [GFA]	75
Whole lobster, mussels, clams, king prawns, garlic butter, side of fries & ciabatta bread	

SIDES

Mixed salad [GF] [VG]	5	Mac & cheese [V]	7.5
Sage roasted squash [DF] [GF]	6	Add truffle	5
Garlic & herb button mushrooms [DFA] [GF] [V]	6	Hand cut chips [VG] [GFA]	6
Cavolo Nero with confit shallot [GF] [DF]	6	Fries [VG] [GFA]	5
Spinach in garlic olive oil [GF] [DF]	6	Add truffle & parmesan	5
		Mashed potato [DFA] [GF] [V]	6
		Rosemary & garlic new potatoes [GF]	6



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STEAKS

(not available Sundays)

Our black angus beef is grass fed and fully matured for exceptional flavour. All our steaks are selected and hand cut for us by our local butcher.

All steaks are served with hand cut chips, caramelised shallot, watercress and our house made smoked herb butter.

Dry aged Suffolk pork chop GF	25
<i>chargrilled and full of flavour</i>	
Black angus 8oz fillet of beef GF DFA	39.5
<i>Cut from the centre of the fillet and trimmed of all fat, our leanest and most tender steak</i>	
Black angus 10oz rib eye GF DFA	38.5
<i>Cut from the rib of beef, the marbling fat produces intense flavour</i>	
Black angus 10oz sirloin GF DFA	36.5
<i>Cut from the short loin, consistently produces great flavour</i>	
Add half lobster (Surf & Turf) GF	25
Add grilled King Oyster mushroom GF VGA	2
Add roasted cherry tomatoes GF VG	2
Sauces GF	3.5
<i>Marrowbone gravy, peppercorn, garlic butter sauce, béarnaise, creamy wild mushroom</i>	

SUNDAY ROASTS

(also available on Bank Holidays)

All roasts served with Wagyu beef dripping roast potatoes, Yorkshire pudding, seasonal vegetables & gravy. VGA DFA GFA

Roast of the day	£ market price	Kids roast GFA DFA	
Roast striploin of Scottish beef GFA DFA	26	<i>Beef or turkey with chipolata and bacon</i>	14
Roast turkey breast GFA DFA	24	Squash, mushroom & spinach wellington VG	20
<i>with chipolata & bacon and pork & sage stuffing</i>		Cauliflower cheese V	7
		Add truffle	5

A 12.5% discretionary service charge will be added to your final bill.

Menu offerings may vary without prior notice depending on seasonal availability. We cannot guarantee that deep fried options are totally gluten free. If you have any food allergies, intolerance or sensitivity please speak to your server.

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



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DESSERTS

Sticky toffee pudding V	9.5
<i>with butterscotch sauce and vanilla pod ice cream</i>	
Double chocolate brownie & honeycomb V	9.5
<i>served with vanilla pod ice cream</i>	
New York vanilla cheesecake V GF	9.5
<i>with raspberry coulis</i>	
Tiramisu V	9.5
<i>Savoiardi biscuits soaked in rum, Kahlua and espresso, layered with mascarpone cream</i>	
Spiced Pumpkin mousse VG GF DF	9.5
<i>with soft nutmeg crumb, Chantilly cream and toasted pumpkinseeds</i>	
Seasonal fruit crumble V	9.5
<i>with custard</i>	
Pear tarte tatin V	9.5
<i>with cinnamon ice cream</i>	
The Chequers Sundae V	11
<i>Vanilla pod ice cream, chocolate brownie, Chantilly cream, cherries, raspberry sauce and toasted flaked almonds</i>	
Affogato V GFA	10.5
<i>Two scoops of vanilla pod ice cream, crushed amaretti biscuits and a shot of espresso coffee</i>	
Ice creams & sorbets VGA GFA	9.5
<i>from the Saffron Ice Cream Company</i>	
<i>Ice creams: vanilla pod, traditional chocolate, strawberries & cream, Summerdown Farm mint chocolate, salted butter caramel</i>	
<i>Sorbets: Cammas Hall raspberry, mango, sherbet lemon</i>	
Selection of fine English cheeses V GFA	13.5
<i>Pitchfork cheddar, Croxton Manor brie, Harrogate blue, Blanche goats' cheese with fig & apple chutney, quince paste, grapes and selection of artisan crackers</i>	

CHILDREN

Penne VGA V	8	Warm waffle V	7
<i>with Napoli sauce and Parmesan</i>		<i>with seasonal berries, chocolate sauce and vanilla ice cream</i>	
Sausage & mash DFA	10	Chocolate brownie sundae V	7
<i>with gravy and garden peas</i>		Ice creams & sorbets VGA GFA	
Chicken goujons GF DF	10	<i>see desserts section for flavours</i>	
<i>fries, garden peas and sauces</i>			
Fish & chips GF DFA	10		
<i>with garden peas and sauces</i>			
Spaghetti bolognese DFA GFA	10		
<i>with Parmesan</i>			

