

# The Chequers

M A T C H I N G   G R E E N

## Mid-Week Lunch Menu – July 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

**Chicken liver parfait**, red onion chutney on toasted brioche

**Coated whitebait** with lemon and dill mayonnaise, rocket salad DF

**Pastrami salad**, chicory, orange, walnuts, citrus dressing GF, DF

### MAINS

**Salmon fishcake**, wilted spinach and a warm tartare sauce GF

**Roasted pork belly**, grilled Hispi cabbage, broad beans, baked apple purée, cider jus GF

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

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

**Tomato risotto**, semi-dried cherry tomatoes, purple basil, parmesan, herb olive oil and crispy garlic V, GF

### SIDES from £4.50

Mixed leaf salad

Spinach in garlic oil

Fries

Tender stem broccoli

Mac & cheese

Hand-cut chips

Garlic & herb mushrooms

Minted new potatoes

Mashed potatoes

### DESSERTS

**Double chocolate brownie**, with honeycomb and vanilla ice cream V

**Vanilla panna cotta** with mixed berry compote 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