The Chequers
MATCHING GREEN

Mid-Week Lunch Menu – October 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, *tri-colour quinoa, roasted delicata squash, rocket, pumpkin seeds, dried cranberries, rainbow radish and citrus dressing* GF, DF, VG
Tiger prawns *with brandy butter, garlic and lemon and toasted sourdough* GFA
Mushroom Arancini, *with rocket and basil pesto* GF, V
Chicken liver parfait, red onion chutney on toasted brioche

MAINS

Roasted pollock *with creamed cabbage and bacon* GF
Lamb tagine, with spiced vegetable cous-cous DF
Chicken Kiev, *creamy mashed potato, cavolo nero, confit shallots* GF
Wild mushroom tagliatelle, *wild mushroom and tarragon sauce, with black truffle oil* VG, DF
Roasted squash gnocchi, *pillows of potato gnocchi, squash purée, roasted squash, Parmesan, crispy sage* V

SIDES from £5.00

Mixed leaf salad
Spinach in garlic oil
Hand-cut chips
Sage roasted squash
Cavolo nero and confit shallot
Garlic & herb mushrooms
Rosemary and garlic new potatoes
Mac & cheese
Mashed potatoes
Fries

DESSERTS

Tiramisu, with Savoiardi biscuits soaked in rich espresso, mascarpone cream V
Classic syrup sponge, with custard GF, V
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