

Sharing Platters

ORIENTAL PLATTER

£22.50

duck spring rolls, panko breaded prawns, sticky chicken skewers, salt & pepper squid, sweet chilli sauce & hoi sin sauce

LOBSTER SEAFOOD PLATTER

£37.50

lobster tails, mussels, clams, king prawns, garlic butter, ciabatta bread

Starters

SEASONAL SOUP OF THE DAY

£6.50

with rustic bread

BRUSCHETTA

£6.75

plum tomatoes marinated with basil, garlic, olive oil on toasted ciabatta

CHICKEN LIVER PARFAIT

£9.50

with red onion jam, toasted granary bread

PAN-FRIED HALLOUMI

£8.00

quinoa, roasted peppers, sunblush tomato, garlic & olives

PRAWN & CRAYFISH COCKTAIL

£10.50

prawns and crayfish, marie rose sauce

RISOTTO WITH PORCINI MUSHROOMS

£7.50

truffle oil, truffle shavings

Steaks

NOT AVAILABLE SUNDAY LUNCH OR BANK HOLIDAY MONDAY

All steaks are grilled to your taste and garnished with grilled tomato, portobello mushroom and served with rustic hand-cut chips.

12oz RIB-EYE

£25.00

steak cut from the rib of beef, the marbling fat produces intense flavour

12oz SIRLOIN

£23.50

steak cut from the short loin and consistently produces great flavour

8oz FILLET OF BEEF

£29.50

steak cut from the centre of the fillet and trimmed of all fat; the most tender steak

MEZZE PLATTER

£15.00

grilled onions, artichoke hearts, red peppers, mushrooms, aubergine, feta, hummus, betroot, tzatziki, caponata, stuffed vine leaves, olives, pita bread

SELECTION OF RUSTIC BREADS & OLIVES

£5.00

olive oil and balsamic

SALT & PEPPER SQUID

£8.50

with home-made sweet chilli sauce

PARMA HAM, ASPARAGUS AND POACHED EGG

£9.50

rocket, truffle oil, parmesan shavings

MOULES MARINIÈRE

£9.50

with cream, wine, shallots, sour dough bread

BLACK GARLIC FETTUCCINI

£9.50

with calamari, tiger prawns and black garlic

INSALATA TRE COLORI

£8.00

avocado, mozzarella, tomato and basil oil

TEPPANYAKI BEEF SKEWERS

£10.50

beansprouts and wasabi, ginger & honey sauce

UPGRADE TO LOBSTER TAILS SURF & TURF

£15.00

SAUCES

£2.00

Peppercorn Garlic butter

Béarnaise

Mains

BLACK GARLIC FETTUCCINI

£15.50

with calamari, tiger prawns and black garlic

CHAR-GRILLED LOBSTER TAILS

£27.50

garlic butter served with fries

BAKED BUTTERFLIED SEABASS

£22.50

stuffed with lemongrass and lime leaf, ginger with French beans and coconut rice

GRILLED SWORDFISH STEAK

£16.50

marinated with olive oil, oregano, mint, thyme, lemon, sauteed spinach

POLLO IMPANATO AL FORNO

£15.50

oven baked herb & parmesan crusted chicken, fresh spaghetti, chilli, garlic, onions, tomato

GOURMET BEEF BURGER

£16.00

with smoked Monterey Jack cheese, crispy bacon in pretzel bun, beer battered onion rings, fries and gherkin salsa

PARMEGIANA MELAZANA

£11.50

aubergine, Mozzarella cheese, Napoli sauce

SICILIAN STYLE CAPONATA

£16.50

caramalised aubergine, celery, olives, pine nuts, mixed herbs polenta, red pepper dressing

RISOTTO WITH PORCINI MUSHROOMS

£12.50

truffle oil, truffle shavings

PAN-FRIED HALLOUMI CHEESE SALAD

£14.50

quinoa, roasted peppers, sunblush tomato, garlic & olives

CHICKEN CAESAR SALAD

£15.50

grilled chicken, gem lettuce, anchovies, croutons, parmesan

GRILLED CHICKEN KEBABS

£17.50

quinoa salad, beetroot tzatziki, green lentils, toasted pita bread

SLOW COOKED BELLY OF PORK

£18.50

baby carrots, curly kale, baked apple, sweet potato mash, crackling

FISH & CHIPS

£15.50

Peroni battered haddock fillet, hand cut chips, crushed peas, lemon tartare

Sides

ALL SIDES £3.50

MIXED LEAF SALAD

£3.50

TOMATO, ROCKET & RED ONION SALAD

£3.50

SEASONAL VEGETABLES

£3.50

WILTED SPINACH

£3.50

GARLIC & HERB BUTTON MUSHROOMS

£3.50

MAC & CHEESE

£3.50

COCONUT RICE

£3.50

HAND CUT CHIPS

£3.50

FRIES

£3.50

SWEET POTATO FRIES

£3.50

MASHED POTATO

£3.50

NEW POTATOES

£3.50

Steamed, buttered or sautéed

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO TABLES OF 5 PEOPLE OR MORE

If you have a food allergy, intolerance or sensitivity please speak to your server about the ingredients in our dishes before you order.

GF GLUTEN FREE V VEGETARIAN VG VEGAN

GFA GLUTEN FREE ALTERNATIVE AVAILABLE VGA VEGAN ALTERNATIVE AVAILABLE

We can not guarantee that deep fried options are totally gluten free.



TheChequersMG

Desserts

SEASONAL FRUIT CRUMBLE

£7.50

with vanilla custard

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

£7.50

with raspberries

CHOCOLATE ORANGE BRIOCHE BREAD & BUTTER PUDDING

£7.50

with pouring cream

PASSION FRUIT & CHOCOLATE BAVAROIS

£7.50

with almond brittle

TRIO OF CRÈME BRÛLÉE

£7.50

vanilla, lemon and pistacio with
homemade biscotti

DOUBLE CHOCOLATE BROWNIE WITH HONEYCOMB

£7.50

served with vanilla ice-cream

RASPBERRY, ALMOND & CHERRY TRIFLE ^{GF} ^V

£7.50

saffron, coconut whipped cream

GOLDEN SYRUP SPONGE PUDDING ^{GF}

£7.50

with custard

AFFOGATTO

£7.50

vanilla ice cream, crushed Amaretti
biscuits drizzled with espresso coffee

SELECTION OF FINE ENGLISH CHEESES

£10.50

Somerset Brie, Cornish Yarg, Tournegus,
Rosary Goat's Cheese and Oxford Blue
with fig & apple chutney, celery and
Miller's Damsels biscuits

ICE-CREAM ^{GF}

£6.50

vanilla, strawberry, mint chocolate,
white chocolate, milk chocolate

SORBET ^{GF} ^V

£6.50

mango, raspberry, lemon, blackcurrant

Some desserts contain nuts, please ask your server

Coffee Cocktails

ESPRESSO MARTINI

£9.00

Shot of Lavazza, Absolute vodka,
Kahlua, sugar syrup, shaken

MOCHATINI

£10.00

Shot of Lavazza, Absolute vodka,
Bailey's, Kahlua, chocolate liqueur,
sprinkled with chocolate

Lavazza Coffee & Tea

CAPPUCCINO

CAFÉ LATTÉ

STRONG FLAT WHITE

ESPRESSO

FROM £2.80

INFUSED TEA

FROM £2.00

Please ask your server for available blends

SPECIALITY COFFEE 35ML

£6.75

Italian – Strega
Roman – Galliano
Irish – Irish Whiskey
Gaelic – Scotch Whisky
Calypso – Tia Maria
Monk's – Benedictine
Café Royale – Cognac

After Dinner Drinks

DESSERT WINE

Sauternes, Château Cameron

75ml glass £5.50
37.5cl 1/2 bottle £20.00

Brown Brothers, Victoria

– Orange Muscat & Flora

75ml glass £7.00
37.5cl 1/2 bottle £22.00

PORT 70ML

Sandeman Late Bottled Vintage £4.50

Taylor's 'Chip Dry' Dry White £4.50



THE CHEQUERS

MATCHING GREEN

thechequersmatchinggreen.co.uk