



# *THE CHEQUERS*

MATCHING GREEN

[thechequersmatchinggreen.co.uk](http://thechequersmatchinggreen.co.uk)

## Starters

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**SOUP OF THE DAY** GFA V  
£6.50  
with rustic bread

**CHICKEN LIVER  
PARFAIT** GFA  
£9.50  
with red onion jam, toasted granary bread

**PAN-FRIED HALLOUMI** V GF  
£8.50  
quinoa, roasted peppers, sunblush tomato

**PENNE PESTO ROSSO** V  
£7.00  
sunblush tomato pesto, Parmesan shavings

**PRAWN & CRAYFISH  
COCKTAIL** GF  
£10.50  
prawns and crayfish, marie rose sauce

**RISOTTO WITH PORCINI  
MUSHROOMS** V GF VGA  
£7.50  
truffle oil, truffle shavings

**SALT & PEPPER SQUID**  
£8.50  
with home-made sweet chilli sauce

**INSALATA TRE COLORI** GF V  
£8.00  
avocado, mozzarella, tomato and basil oil

**BAKED FIGS,  
GOAT'S CHEESE &  
SERRANO HAM** GF  
£10.50  
rocket and balsamic dressing

**MOULES MARINIÈRE** GFA  
£9.50  
with cream, wine, shallots, sour dough  
bread

**HOME CURED  
SALMON GRAVADLAX** GFA  
£9.50  
fresh fennel and cucumber salad, whole  
grain mustard dressing, granary bread

**TEPPANYAKI  
BEEF SKEWERS**  
£10.50  
beansprouts and wasabi, ginger & honey  
sauce

## Sharing Platters

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**SELECTION OF RUSTIC  
BREADS & OLIVES** V GFA  
£5.00  
olive oil and balsamic

**PLUM TOMATO & BASIL  
CROSTINI** V VG  
£7.00  
marinated in olive oil, garlic (4 pieces)

**ORIENTAL PLATTER**  
£22.50  
duck spring rolls, panko breaded prawns,  
sticky chicken skewers, salt & pepper squid,  
sweet chilli sauce & hoi sin sauce

**HOT SEAFOOD PLATTER** GFA  
£39.50  
lobster tails, mussels, clams,  
king prawns, garlic butter, ciabatta bread

**VEGETARIAN  
MEZZE PLATTER** GFA V VGA  
£17.00  
grilled onions, artichoke hearts, red  
peppers, mushrooms, baba ganoush, feta,  
hummus, beetroot, tzatziki, stuffed vine  
leaves, olives, pita bread

## Fish & Seafood

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**LINGUINI  
FRUTTI DI MARE** GFA  
£18.50  
prawns, calamari, mussels, garlic, shallots  
and white wine

**CHAR-GRILLED  
LOBSTER TAILS** GF  
£28.50  
garlic butter served with fries

**GRILLED BUTTERFLIED  
SEABASS** GF  
£22.50  
fennel salt, grilled tomato, portobello  
mushroom, sauted spinach

**PAN-FRIED SALMON FILLET  
AND CRAB SALAD** GF  
£19.50  
crushed Jersey Royals, asparagus spears  
and black garlic aoli

**PAN-SEARED SESAME SEED  
TUNA STEAK** GFA  
£18.50  
with stir fry rice noodles, pak choi, oriental  
salad, soy sauce dressing

## Favourites

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**POLLO IMPANATO  
AL FORNO**  
£16.50  
oven baked herb & parmesan crusted  
chicken, fresh spaghetti, chilli, garlic,  
onions, tomato

**GOURMET BEEF BURGER** GFA  
£16.00  
with smoked Monterey Jack cheese, crispy  
bacon in pretzel bun, beer battered onion  
rings, fries, tomato and coriander salsa

**16-HOUR SLOW ROASTED  
SHOULDER OF PORK** GF  
£19.50  
sage mash, apple puree, sprouting  
broccoli, crackling

**GRILLED CHICKEN  
KEBABS** GFA  
£17.50  
quinoa salad, beetroot tzatziki, green  
lentils, toasted pita bread

**CHICKEN CAESAR SALAD** GFA  
£15.50  
grilled chicken, gem lettuce, anchovies,  
croutons, Parmesan

**FISH & CHIPS**  
£15.50  
Peroni battered haddock fillet, hand cut  
chips, crushed peas, lemon tartare

## Vegetarian

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**PARMEGIANA  
MELAZANA** V GF  
£12.50  
aubergine, Mozzarella cheese, Napoli sauce

**VEGAN TOFU THAI  
COCONUT CURRY** V GF VG  
£15.50  
broccoli, onions, green beans, steamed rice

**REPLACE WITH TIGER PRAWNS  
ADD £3.50**

**RISOTTO WITH PORCINI  
MUSHROOMS** V GF VGA  
£12.50  
truffle oil, truffle shavings

**GOURMET VEGGIE  
BURGER** V VG  
£14.50  
chick peas, harissa and shiitake  
mushrooms, vegan cheese, sweet potato  
fries, tomato and coriander salsa

## Steaks

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

### 12oz RIB-EYE <sup>GF</sup>

£25.00

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

### 12oz SIRLOIN <sup>GF</sup>

£23.50

steak cut from the short loin and consistently produces great flavour

### 8oz FILLET OF BEEF <sup>GF</sup>

£29.50

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

### UPGRADE TO LOBSTER TAILS SURF & TURF <sup>GF</sup>

£15.00

### SAUCES

Marrowbone gravy £3.50

Peppercorn £2.50

Black garlic aoli <sup>GF</sup> £2.50

Chimichuri <sup>GF</sup> £3.50

Béarnaise <sup>GF</sup> £2.50

## Sides

### MIXED LEAF SALAD <sup>V GF VG</sup>

£3.25

### ORIENTAL SALAD WITH SOY SAUCE <sup>V VG</sup>

£3.75

### SEASONAL VEGETABLES <sup>V GF VGA</sup>

£3.50

### WILTED SPINACH <sup>V GF VGA</sup>

£3.25

### MAC & CHEESE <sup>V</sup>

£4.00

### SPROUTING BROCCOLI & ROASTED ALMONDS <sup>V GF VGA</sup>

£3.75

### HAND CUT CHIPS <sup>V</sup>

£3.75

### FRIES <sup>V</sup>

£3.50

### SWEET POTATO FRIES <sup>V</sup>

£3.75

### GARLIC & HERB BUTTON MUSHROOMS <sup>V GF</sup>

£3.50

### STEAMED RICE <sup>V GF VG</sup>

£3.50

## After Dinner

### COCKTAILS

ESPRESSO MARTINI £9.60

Lavazza coffee, JJ Whitley vodka, Dead Man's Fingers coffee rum

MOCHATINI £10.00

Lavazza coffee, JJ Whitley vodka, Bailey's, Kahlua, chocolate liqueur

### COFFEE & TEA

CAPPUCCINO FROM £2.80

CAFÉ LATTÉ

STRONG FLAT WHITE

AMERICANO

ESPRESSO

IRISH COFFEE 35ml £6.75

BAILEY'S COFFEE 35ml £6.75

CALYPSO COFFEE 35ml £6.75

CAFÉ ROYALE 35ml £6.75

INFUSED TEA FROM £2.50

Please ask your server for available blends

### AFTER DINNER DRINKS

CHÂTEAU MINGETS, SAUTERNES 75ml £5.50

TAYLOR'S LBV PORT 75ml £4.60

CALVADOS 35ml £5.10

VECCHIA ROMAGNA 35ml £5.10

COURVOISIER VSOP 35ml £4.10

REMY MARTIN VSOP 35ml £6.10

## Desserts

### SEASONAL FRUIT CRUMBLE

£7.50

with vanilla custard

### LEMON & RASPBERRY CHEESECAKE

£7.50

with coulis and fresh fruit

### CHOCOLATE ORANGE BRIOCHE BREAD & BUTTER PUDDING

£7.50

with pouring cream

### MADAGASCAR VANILLA CRÈME BRÛLÉE <sup>GFA</sup>

£7.50

with Amaretti and seasonal berries

### CHOCOLATE & CARAMEL TORTE <sup>GF</sup>

£7.50

with toffee ice-cream

### GOLDEN SYRUP SPONGE PUDDING <sup>GF</sup>

£7.50

with custard

### DOUBLE CHOCOLATE BROWNIE WITH HONEYCOMB

£7.50

served with vanilla ice-cream

### SELECTION OF FINE ENGLISH CHEESES <sup>GFA</sup>

£10.50

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

### STRAWBERRY ICE-CREAM SUNDAE

£7.50

strawberry ice-cream, meringue and shortbread, topped with strawberry sauce

### AFFOGATTO <sup>GFA</sup>

£7.50

vanilla ice cream, crushed Amaretti biscuits drizzled with espresso coffee

### ICE-CREAM <sup>GF</sup>

£6.50

vanilla, strawberry, mint chocolate, white chocolate, Swiss chocolate, toffee, rum & raisin

### SORBET <sup>GF V</sup>

£6.50

passion fruit & mango, raspberry, lemon, blackcurrant

Some desserts contain nuts, please ask your server

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.

<sup>GF</sup> GLUTEN FREE <sup>V</sup> VEGETARIAN <sup>VG</sup> VEGAN

<sup>GFA</sup> GLUTEN FREE ALTERNATIVE AVAILABLE <sup>VGA</sup> VEGAN ALTERNATIVE AVAILABLE

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

## Champagne & Prosecco

125ml / Bottle

CHAMPAGNE LOMBARD ET CIE BRUT N.V. France (abv 12.5%)	£9.50	£55.00
CHAMPAGNE LOMBARD ET CIE 1 ER CRU ROSE N.V. France (abv 13%)	£11.50	£58.50
TAITTINGER, BRUT RESERVE N.V. France (abv 12.5%)	£59.50	
BOLLINGER, SPECIAL CUVEE N.V. France (abv 12%)	£79.00	
LAURENT PERRIER, BRUT France (abv 12%)	£65.00	
LAURENT PERRIER, BRUT ROSE N.V. France (abv 12%)	£89.00	
LE MONDE PROSECCO SPUMANTE N.V. Italy (abv 11.5%)	£6.00	£32.50
LE MONDE PINOT NERO ROSE SPUMANTE Italy (abv 11.5%)	£7.00	£36.50

## White Wine

175ml / 250ml / Bottle

SAUVIGNON BLANC, LOS CAMINOS Colchagua Valley, Chile (abv 13%) ①	£5.50	£7.35	£22.00
CHARDONNAY IL PARADOSSO INZOLIA ①	£4.90	£6.50	£19.50
CATARRATO PINOT GRIGIO IL BARCO ①	£5.50	£7.40	£22.00
VIENTO ALISEO VIOGNIER DOMINIO DE PUNCTUM ②			£27.00
BACKSBERG CHENIN BLANC ③	£6.00	£8.00	£24.00
GAVI CORTESE TENUTA NEIRANO ③			£28.00
CHABLIS, DOMAINE NATHALIE & GILLES FEVRE ③			£38.00
CHARDONNAY CA MOMI ④			£38.50
SAUVIGNON BLANC BLACK LABEL RESERVE WAIRAU RIVER ④			£37.00
TURNING HEADS, SAUVIGNON BLANC ④	£7.50	£9.90	£29.50
SAUVIGNON BLANC, CLOUDY BAY ④			£54.00
SANCERRE, DOMAINE CROCHET ④			£41.00

## Rosé Wines

175ml / 250ml / Bottle

NERO D'AVOLA ROSATO, IL PARADOSSO Sicily, Italy (abv 12.5%)	£4.90	£6.50	£19.50
PINOT GRIGIO ROSÉ SAN ANTINI Veneto, Italy (abv 12%)	£5.75	£7.70	£23.00
COTEAUX D'AIX EN PROVENCE ROSÉ ESSENCIAL (abv 13%)	£7.40	£9.85	£29.50
SANCERRE ROSÉ, DOMAINE CROCHET Loire Valley, France (abv 13.5%)			£39.50

## Red Wines

175ml / 250ml / Bottle

MERLOT, LOS CAMINOS ⑤ Conchagua Valley, Chile (abv 13.5%)	£5.50	£7.35	£22.00
SHIRAZ IL PARADOSSO ⑤	£4.90	£6.50	£19.50
MONTEPULCIANO D'ABRUZZO RISERVA TOR DEL COLLE ⑤			£26.00
TURNING HEADS, PINOT NOIR ⑤	£7.50	£9.90	£29.50
RIOJA TEMPRANILLO AZBACHE BODEGAS, ALDEANUEVA ⑥	£6.25	£8.35	£25.00
PINOT NOIR BLACK LABEL RESERVE WAIRAU RIVER ⑥			£38.50
FLEURIE PONCIE PATRICK TRANCHAND ⑥			£38.00
BAROLO, TENUTE NEIRANO ⑦			£43.00
MONTE FAUSTINO VALPOLICELLA RIPASSO CLASSICO SUPERIORE ⑦			£45.00
AMARONE CLASSICO MONTE FAUSTINO ⑦			£65.00
ALTOSUR MALBEC FINCA SOPHENIA ⑧	£7.20	£9.60	£28.50
PRIMITIVO DOPPIO PASSO DI SALENTO ⑧	£6.50	£8.70	£26.00

## Dessert Wine

75ml / Half Bottle

CHÂTEAU MINGETS Sauternes, France (abv 14.5%)	£5.50	£24.00
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- ① CRISP, LIGHT & FRESH    ② AROMATIC & FRAGRANT    ③ UNOAKED FRUIT DRIVEN  
④ FULLER BODIED & OAKED    ⑤ FRUITY & JUICY    ⑥ SMOOTH & ROUNDED  
⑦ CLASSICS    ⑧ BIG, BOLD & SPICY

Please ask your server for the vintage of each wine. Wines by the glass are also available as a 125ml measure on request.