

— SUNDAY ROASTS —

Also available on bank holidays

ROAST BEEF £18.00

Yorkshire pudding, roast potatoes, seasonal vegetables, gravy GFA, DFA

ROAST TURKEY BREAST £17.00

Yorkshire pudding, chipolatas & bacon, sage stuffing, roast potatoes, seasonal vegetables, gravy GFA, DFA

MOROCCAN NUT ROAST £15.00

roast potatoes, seasonal vegetables, vegetarian gravy V, GF, VG, DF

CAULIFLOWER CHEESE £4.00 v

ROAST OF THE DAY £17.00

Yorkshire pudding, roast potatoes, seasonal vegetables, gravy, GFA, DFA

KIDS ROAST £8.00

Beef or Turkey
roast potatoes, seasonal vegetables,
Yorkshire pudding, gravy GFA, DFA

— KID'S MENU —

PENNE £6.00

with Napoli sauce DF, V, VG

SAUSAGE MASH £8.00

with gravy GF

CHICKEN GOUJONS £8.00

fries and garden peas DF, GF

FISH AND CHIPS £8.00

fries and garden peas DF, GF

ICE CREAM £5.00

choice of flavours – chocolate chip, vanilla, strawberry, mint chocolate, white chocolate, toffee.
Dairy free ice cream available upon request GF, V

WARM WAFFLE £5.50

with vanilla ice cream

CHOCOLATE BROWNIE

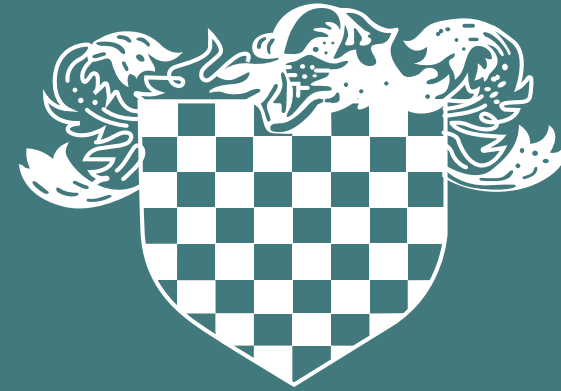
SUNDAE £5.50

with vanilla ice cream

GF – Gluten Free | GFA – Gluten Free Alternative available
V – Vegetarian | VG – Vegan | DF – Dairy Free | DFA – Dairy Free Alternative

We cannot guarantee that deep fried options are totally gluten free.
A 10% discretionary service charge will be added to your final bill.

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



THE CHEQUERS

MATCHING GREEN

Since 2001

thechequersmatchinggreen.co.uk

— STARTERS —

RUSTIC CIABATTA & OLIVES £5.50

butter, olive oil and balsamic GFA, V

SOUP OF THE DAY £6.50

with rustic ciabatta GFA, V, VG

SALT & PEPPER SQUID £9.00

with home-made sweet chilli sauce DF, GF

MOULES MARINIÈRE £9.50/£14.50

with cream, wine, shallots, sourdough bread GFA

MUSHROOM & TRUFFLE RISOTTO £8.00/£13.00

porcini mushrooms, truffle oil, truffle shavings
V, GF, VGA

CHICKEN LIVER PARFAIT £10.00

with red onion jam, toasted granary bread GFA

ANTIPASTO ALL'ITALIANA £11.50

a selection of italian salami, grilled vegetables, crostini
GFA

— MAINS —

SLOW ROASTED SHOULDER OF PORK £19.50

sage mash, apple puree, sprouting broccoli, crackling
GF, DF

POLLO IMPANATO AL FORNO £16.50

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, tomato
and coriander salsa GFA

CHAR-GRILLED LOBSTER TAILS £32.00

garlic butter served with fries GF

FISH & CHIPS £15.50

beer battered haddock fillet, hand cut chips, crushed
peas, lemon tartare GF

HOT SEAFOOD PLATTER £45.00 (suitable for 2)

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

PARMIGIANA DI MELANZANE £12.50

aubergine, mozzarella cheese, Napoli sauce V, GF

GOURMET VEGGIE BURGER £14.50

chickpeas, harissa and shiitake mushrooms,
vegan cheese, sweet potato fries, tomato and
coriander salsa V, VG, GFA, DF

— STEAKS —

NOT AVAILABLE ON SUNDAY

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

12oz RIB-EYE £26.50

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

12oz SIRLOIN £25.50

steak cut from the short loin, consistently
produces great flavour GF, DF

8oz FILLET OF BEEF £32.00

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

UPGRADE TO LOBSTER TAILS SURF & TURF £16.50

GF

SAUCES

All £3.25

Marrowbone gravy GF, DF

Peppercorn GF

Garlic butter sauce GF

Chimichuri GF, DF

Béarnaise GF

— SIDES —

All sides £4.00

MIXED LEAF SALAD V, GF, VG, DF

HAND-CUT CHIPS V, VG, GF, DF

WILTED SPINACH V, GF

FRIES V, VG, GF, DF

GARLIC & HERB BUTTON MUSHROOMS V, GF

SWEET POTATO FRIES V, VG, GF, DF

SPROUTING BROCCOLI & ROASTED ALMONDS V, GF

MAC & CHEESE V

MINT BUTTERED NEW POTATOES V, GF

— DESSERTS —

GOLDEN SYRUP SPONGE PUDDING £8.00

with custard GF, V

Dairy free custard available upon request

LEMON TART £8.00

with lemon confit, mini meringues V

DOUBLE CHOCOLATE BROWNIE & HONEYCOMB £8.00

served with vanilla ice-cream V

ICE-CREAM £7.00

vanilla, strawberry, mint chocolate, white chocolate,
Swiss chocolate, toffee, rum & raisin GF, V
dairy free ice cream, chocolate, vanilla, strawberry
VG, GF, V

VANILLA PANNA COTTA £8.00

with raspberry coulis GF

SORBET £7.00

passionfruit & mango, raspberry, lemon, blackcurrant
GF, V, DF

SEASONAL FRUIT CRUMBLE £8.00

with custard V

SELECTION OF FINE ENGLISH CHEESES £13.50

Somerset Brie, Cornish Yarg, Tournegrus, Rosary goat's
cheese and Oxford Blue with fig & apple chutney,
celery, grapes, walnuts and Miller's damsels biscuits
GFA, V

SELECTION OF FRESH FRUITS £8.00

honey and lemon dressing, coconut and vanilla ice
cream V, VG, GF, DF

— SEASONAL SPECIALS —

Please view our Seasonal Menu or speak to a member of the team

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