

SEASONAL SPECIALS

October 2021

— STARTERS —

HEAD ON TIGER PRAWNS £16.50

in black garlic butter, lemon and chopped dill served with sourdough bread (GFA)

CRISP HADDOCK CAKES £12.50

on lemongrass, coriander with sesame, basil and lime dip

ROASTED FIGS WITH PARMA HAM AND GOATS CHEESE £14.50

rocket, balsamic glaze (GF)

DEEP FRIED RED PEPPER AND MOZZARELLA ARANCINI £9.50

with red pepper dressing and pea shoots

ROASTED BUTTERNUT SQUASH GNOCCHI £10.50

with pesto, Chestnuts, onions, garlic, olive oil and crispy sage (DF) (V) (VG)

— MAINS —

PAN ROASTED RUMP OF LAMB £24.50

with lentils, mixed baby vegetables, cavolo nero, rosemary jus (DF) (GF)

WHOLE CHAR-GRILLED SEABASS £25.50

with sautéed Romano potatoes, fennel and orange salad (DF)

SLOW COOKED BELLY OF PORK £22.50

on bed of root vegetable stew, butter beans and chorizo (DF) (GF)

CRISPY PANCETTA AND WILD MUSHROOMS TAGLIATELLE £15.50

wild mushrooms ragout with thyme

BROCCOLI AND AUBERGINE TERIYAKI £14.50

served with pickled Japanese radish, black and white rice (DF) (GF) (V) (VG)

— DESSERT —

STICKY TOFFEE PUDDING £8.00

with butterscotch sauce

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