

SEASONAL SPECIALS

November 2021

— STARTERS —

SEARED SCALLOPS £16.50

With caponata, parmesan shavings (GF)

HOT SMOKED EEL OVER OAK AND BEECH WOOD £13.50

With bacon lardons, apple and watercress (GF)

PORCINI MUSHROOMS AND GOATS CHEESE TART £11.50

Pumpkins seeds on autumn leaves (V)

SALSICCE E FAGIOLI £11.50

Fennel & pepper sausage on borlotti beans Tuscan casserole, toasted ciabatta (DF) (GFA)

ROASTED BUTTERNUT SQUASH GNOCCHI £10.50/£17.50

With chestnuts, onions, garlic, olive oil and crispy sage (DF) (V) (VG)

— MAINS —

PAN FRIED 8OZ HYLAND VENISON STEAK £35.00

Wild mushrooms, cauliflower puree, dauphinoise potatoes and Barolo red wine Jus (DF) (GF)

CLASSIC SEAFOOD BOUILLABAISSSE £25.50

With seabass, tuna, salmon, mussels, garlic rouille croutons (DF)

SPINACH AND RICOTTA CANNELLONI £15.50

With tomato and red onion salad (V)

ROASTED DUCK BREAST AND CONFIT OF LEG £26.50

With fondant potato, chicory and caramelized figs (GF) (DF)

CARAMELISED BEETROOT AND RED ONION TART TATIN £14.50

Topped with rocket and balsamic dressing (DF) (V) (VG)

— DESSERT —

SPICED PUMPKIN CHEESECAKE £8.00

With caramel sauce and whipped cream (GF)

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