



Watery Lane, Heaverham, TN15 6NP
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MENU - 11th MARCH

Choice of three courses £35 – with wine pairing £67.5

Finocchio salami, grilled & marinated artichoke

Taittinger - Brut Champagne *FRANCE* 125ml

FIRST PLATES

GAME PARFAIT with brandy, baked crostini, celeriac remoulade, fig marmalade

Rioja - Vina lobera *SPAIN* 175ml

COCHINITA PIBIL TACOS - Achiota braised pork, pickles, queso seco

Sauvignon Blanc - ESK Valley 'Marlborough' *NEW ZEALAND* 175ml

OXTAIL SOUP, parsley suet dumplings

Douro - Quinta do Crasto *PORTUGAL* 175ml

MAIN EVENT

STOUT BRAISED LAMB SHANK, baked gratin potato

Malbec - Septima 'Mendoza' *ARGENTINA* 175ml

SLOW ROASTED PORK BELLY, wild mushroom, mustard & Sussex brie,
creamy mash

Chardonnay - Boonaburra *AUSTRALIA* 175ml

BAKED SALMON STEAK, lemon caper butter, sauté Kent chive potatoes

Albarino - Santiago Ruix 'Rias Baixas' *SPAIN* 175ml

Served with seasonal greens & buttered tarragon carrots

DESSERTS

APPLE & QUINCE, granola crumble, custard

Barbadillo - Pedro Ximinez *SPAIN* 100ml

TARTE AU CITRON, berry coulis, meringue Chantilly

Sauvignon Blanc - Errazuriz Late Harvest 'Casablanca Valley' *CHILE* 100ml

BELGIAN WAFFLE, vanilla pod ice cream, warm salted caramel, honeycomb

Ramos Pinto - 10-Year-Old Aged Tawny 100ml

If you have any allergies or special dietary requirements,
please speak to one of the team