

THE CHEQUERS

CONTEMPORARY BRITISH FOOD



STARTERS

Steve's scotch egg & H.P. Sauce **£6.5***

Wild mushrooms on toast with truffles **£8 GFA | VeA**

Prawn cocktail, Bloody Mary sauce, cucumber & baby gem **£8 | £15 GFA**

Cotswold chicken liver pate, onion jam & toast **£7 GFA**

Crispy Gressingham duck, coriander, spring onion, cucumber

& pink ginger **£8 | £15 GFA**

Soup of the day **£6.5 GFA**

Bubble & Squeak, crispy Wiltshire bacon, poached duck egg & H.P. **£7.5 GFA**

Panko breaded calamari, lemon salad & aioli **£7.5**

Caesar salad **£6** with chicken **£14 GFA**

Loch Fyne Smoked salmon, bruschetta with cream cheese, capers & lemon leaves **£7.5 GFA**

Courgetti, tenderstem broccoli, goats cheese, sun blushed tomatoes, crouton crumb and garlic and olive oil dressing **£7.5 | £15 | GFV | VeA**



SHARING BOARDS

Choose a minimum of 3 items to create your own board. Served with relevant pickles, chutneys & sauces.

Giant queen olives | Fresh rosemary focaccia | **£3.5 per item**

Black bomber | Oxford blue | Smoked cheddar | Goats Cheese | Brie **£4.5 per item All GFA**

Fish bites & tartare | Crackling & apple | Onion rings **£5 per item**

Wiltshire pork bites & apple **GF** | Caesar salad **GFA £6 per item**

Scotch egg | Garlic and rosemary cheese topped loaf **GFA £6.5 per item**

Cotswold chicken liver paté | Loch Fyne smoked salmon | **All GFA £7 per item**

Calamari | Crab tempura | **£7.5 per item**

Prawns in Bloody Mary sauce **GFA £8**



STEAKS

All steaks are served with Steve's Magic Mushroom Ketchup

Rib-Eye Steak 11oz £23

Sirloin Steak 9oz £23

Fillet Steak 8oz £29.50*

Chateaubriand for two £59

Please allow 30 minutes to cook

Our British beef, reared in Sussex is some of the tastiest & rarest beef you'll find on a menu in Oxfordshire. From an award winning pedigree herd at Coopers Farm, these dark brown cattle are 100% Grass fed, antibiotic free & slowly reared to produce rich, succulent & delicious dry aged beef.

SAUCES

Peppercorn | Blue cheese | Wild mushroom & truffle | Veal Jus | Garlic & herb butter | Smokey BBQ | Crispy truffled hens egg **£2.5 All GF**

SURF IT UP

Crab **£7.5** | Calamari **£7.5**



SIDES

Tenderstem broccoli **£4.5** | Garden salad **£3.5** | Seasonal greens **£3.5** | Tenderstem broccoli, peas and greens **£5** | Rocket and parmesan salad **£5** | Caesar salad **£6**

Vine tomatoes **£5** | Roast vegetable ratatouille **£4.5** | Peas, Wiltshire bacon, shallots & garlic herb butter **£5.5** | Truffled wild mushrooms **£6** |

Cauliflower cheese **£6** | Buttered star anise carrots **£4.5** | Courgetti, sundried tomatoes, goats cheese **£6.5** |

French fries **£4** | Herb roasted new potatoes **£5** | Buttery mash **£4.5** | Triple cooked chips **£4.5** | Melted cheese mash with crispy Wiltshire bacon & shallots **£6** |

Dauphinoise potatoes **£5** | Parmesan & truffle triple cooked chips **£6.5** |

Garlic & rosemary cheese topped loaf **£6.5** | Onion rings **£5** | Bubble & squeak **£6** | Mac'n'cheese **£6** | Calamari **£7.5** |

PUB CLASSICS

World's Best fish'n'chips, Torbay haddock cooked in beef dripping, pea purée & tartare sauce **£14.5**

Award-winning Oxford College sausages & mash, onion jus **£14 V**

The Chequers hamburger (served pink), Steve's house dill sauce, lettuce, cheese, sweet onions **£12 GFA**

Vegan burger, vegan cheese, sweet onions, baby gem **£12 Ve**

The Chequers pie of the day, roasting juices **£13***

MAINS

Comish skate, samphire, new potatoes, caper and garlic butter sauce **£19 GF**

Rolled shoulder of lamb, dauphinoise potatoes, star anise carrot, & jus **£22 GF**

Wiltshire pork belly, mash, greens, crackling & apple puree **£17 GF**

Soft shell crab tempura, sweet chilli dip, fries & salad **£19**

Cotswold roast chicken, roast vegetable ratatouille, parmesan crisps, basil oil **£16 GF**

Braised short rib of beef, (on the bone) horseradish mash and star anise carrot **£16 GF**

Gressingham duck breast, buttered greens, dauphinoise potatoes, jus **£16 GF**



SOFEA

Is a charity based in Didcot, with three key objectives:
to reduce food waste,
provide food to those in need
through local charities
and to provide training to those
marginalised in the job market

50p from every item marked with a *
goes to the above charity

GF: Gluten free GFA: Gluten free available V: Vegetarian. VE: Vegan VeA: Vegan Option Available

Menu by Steven Sanderson, Chef-Owner, The Chequers at Burcot. Please speak to us about any allergies or special dietary requirements before you order. Please be advised nuts are present in the kitchen and bar. This menu is subject to a discretionary 12.5% service charge.