

# THE CHEQUERS

## SUNDAY LUNCH MENU

Two Courses **£24.50** Three Courses **£29.50**



### STARTERS

- Bubble & Squeak, smoked Wiltshire bacon, crispy poached egg, HP sauce **GFA**
- Cotswold chicken liver paté, onion jam & toast **GFA**
- Prawn cocktail, Bloody Mary sauce & brown bread **GFA**
- Wild mushrooms on toast with truffles **GFA |VeA**
- Loch Fyne smoked salmon with toasted bruschetta & cream cheese **GFA**
- Soup of the day **GFA**
- Steve's scotch egg & HP sauce
- Crispy Gressingham duck salad, coriander, spring onion, cucumber & pink ginger **GFA**
- Courgetti, tenderstem broccoli, goats cheese, sun blushed tomatoes, crouton crumb and garlic and olive oil dressing. **GFA | VeA**
- Panko breaded calamari, lemon salad & aioli

### SUNDAY LUNCH ALL GFA (Except Nut Roast)

#### TRADITIONAL

- 12 hour roasted rare Sussex beef, Brill Hill lamb rump, (medium rare)
- Wiltshire pork belly, Cotswold roast chicken or Nut Roast.
- All served with relevant sauces & Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese pureé & gravy.

#### ROAST SHARING PLATTER **GFA**

(2 people - £19.50pp)

- Yorkshire pudding filled with Sussex beef and horseradish, Wiltshire pork belly bites, crackling & apple sauce, Cotswold roast chicken slices & crispy smoked Wiltshire bacon, roast potatoes, gravy.

Add vegetable platter for £5

### DESSERTS

- Lime and coconut posset with strawberries **GF | VE**
- Crumble of the day with vanilla ice cream **GFA |VeA**
- Dark chocolate cheesecake, chocolate brownie & blood orange sorbet
- Lemon meringue pie
- Sticky toffee pudding, vanilla ice cream & toffee sauce
- Crepe brulée, shortbread & strawberries **GFA**
- Mojito panna cotta, mint sorbet, lime & rum syrup **GFA**

#### BRITISH CHEESES

Black Bomber | Oxford Blue | Smoked Cheddar | Goats Cheese | Brie

Served with crackers, chutney and celery **GFA**

Choice of 2 of the above or £4 supplement for 3.

(Please let us know if you would like your cheese to be at room temperature when you order your first course).

### MAINS

- The Chequers Hamburger (served pink), burger sauce, sweet onions, smoked cheddar & fries **GFA**
- Soft shell crab tempura, sweet chilli sauce & fries
- World's Best fish'n'chips, Torbay haddock cooked in beef dripping, pea purée & tartare sauce
- Cornish Skate, samphire, new potatoes, caper and garlic butter sauce **GF**
- Courgetti, tenderstem broccoli, goats cheese, oregano, sun blushed tomatoes, crouton crumb, garlic & olive oil sauce. **GFA | VeA**
- Vegan Burger, vegan cheese, sweet onions, and tomatoes baby gem **VE**

#### SALADS **GFA**

- Cotswold Chicken Caesar, prawn cocktail or Gressingham crispy duck

### CHATEAUBRIAND

#### SHARING PLATTER **GFA**

(2 people - £35pp)

- Cooked to your liking and served with horseradish sauce & Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese pureé & gravy.

Please allow 30 minutes to cook.

#### STEAK (£10 supplement) **GF**

- Ribeye steak with peppercorn sauce, chips and rocket salad



### SIDES £5 each

- Cauliflower cheese | Ratatouille | Caesar salad | Dauphinoise potatoes | Tenderstem broccoli | Peas, bacon & shallots | Roast potatoes | Bubble & Squeak | Star anise carrots | Onion rings | Garlic and rosemary cheese topped loaf |

All GF except garlic bread

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.