

Starters

- Steve’s Scotch egg** HP sauce 10.5
- Wild mushrooms** on the Chequers sourdough bread with poached egg & truffle (GFA, VeA) 11.5
- Prawn cocktail** Bloody Mary sauce, cucumber, baby gem (GFA) 11
- Cotswolds chicken liver paté** onion jam, on the Chequers sourdough bread (GFA) 10.5
- Crispy Gressingham duck** coriander, spring onion, cucumber, pink ginger (GFA) 11
- French onion soup** & cheese crouton (GFA) 10
- Bubble & squeak** crispy Royal Windsor bacon, crispy poached egg, HP sauce (GFA) 10.5
- Caesar salad** crispy bacon bits, anchovies, croutons, parmesan cheese, Caesar dressing (GFA) 10
- Smoked salmon fishcake** chives, cucumber and dill yoghurt and salad 11
- Courgetti** tenderstem broccoli, goats cheese, sun-blushed tomatoes, crouton crumb, olive oil dressing (GFA, VeA) 10.5
- Baked French camembert** house-baked focaccia, Manuka honey, rosemary & sea salt (GFA) 17.5
- Royal Windsor pork belly bites** crackling & apple sauce (GF) 11
- Grilled goats cheese tartlets** roasted Mediterranean vegetables, rocket, balsamic & pine nuts 10.5
- Madalina’s Greek salad** feta cheese, baby gem, cucumber, olives, tomatoes, pickled vegetables, oregano (GF) 9.5
- Venison kofta kebab** mint & cucumber Greek yoghurt, pickled salad & pitta 10.5
- Steve’s corn ribs** spicy rub 10

Sharing Boards

Create your own board. Served with relevant pickles, chutneys & sauces.

- Giant queen olives** (GF) 5.5
- Fresh rosemary focaccia** 5.5
- Snowdonia Cheddar Black bomber** (GFA) 6.5
- Oxford Blue** (GFA) 6.5
- Smoked Applewood cheddar** (GFA) 6.5
- Goats cheese** (GFA) 6.5
- Fish bites & tartare** 7.5
- Crackling & apple sauce** (GF) 6.5
- Onion rings** 7
- Royal Windsor pork bites, crackling & apple sauce** (GF) 11
- Caesar salad** (GFA) 10
- Garlic and rosemary cheese topped loaf** (GFA) 9
- Scotch egg** 10.5
- Cotswolds chicken liver pate** (GFA) 10.5
- Smoked salmon fishcake & chives, cucumber and dill yoghurt and salad** 11
- Prawns in Bloody Mary sauce** (GFA) 11
- Silver anchovies** 9
- Sundried tomatoes** in olive oil & feta cheese 11
- Crab tempura** 12
- Baked French camembert & house-baked focaccia, Manuka honey, rosemary & sea salt** (GFA) 17.5

Tasting Menu

Why not try our tasting menu?

Available Monday to Friday
Lunch and Evening.
Ask one of the staff for more details

£75 per head

(GF) Gluten free | (GFA) Gulten free available | (V) Vegetarian | (VE) Vegan | (VeA) Vegan option available



Mains

- Royal Windsor pork belly** dauphinoise potato, tenderstem broccoli, apple, crackling & jus (GF) 29
- Venison pave** crushed garlic butter potatoes, roasted celeriac, crispy cabbage & jus 31
- Market fish of the day** Market Price (Please ask)
- Berkshire lamb rump** (medium rare) dauphinoise, ratatouille & parmesan crisp (GF) 32
- Soft shell crab tempura** sweet chilli dip, aioli, fries & salad 28
- Courgetti** tenderstem broccoli, goats cheese, sun-blushed tomatoes, crouton crumb, olive oil dressing (GFA, VeA) 21
- Cotswold chicken** parmesan crust, warm trio of tomatoes salsa & basil oil dressing & tomato sauce 28

Pub Classics

- Chequers Cheeseburger** (served pink) house dill sauce, lettuce, sweet onions (GFA) 18.5
- Award-winning Oxford College sausages & mash** jus (VeA) 18.5
- Cottage pie** seasonal greens & jus 22
- Cotswolds' chicken breast burger** (panko breaded) smokey tomato salsa, lettuce, smoked cheese and crispy bacon (GFA) 17.5
- Vegan burger** spiced spinach & broad beans, vegan cheese, sweet onions, baby gem and beetroot and celeriac slaw (VE, GF) 17.5
- Stonor Park venison burger** onion & mushroom truffle jam, garlic mayo, baby gem, beetroot & celeriac slaw (GFA) 20
- World's Best Fish & Chips** Torbay haddock, pea puree, tartare sauce 21 (add curry sauce 4)

Salads

- Prawn cocktail** Bloody Mary sauce, cucumber, baby gem (GFA) 22
- Crispy Gressingham duck** coriander, spring onion, cucumber & pink ginger (GFA) 22
- Madalina's Greek salad** feta cheese, Cotswold's chicken breast, baby gem, cucumber, olives, tomatoes, pickled vegetables, extra virgin olive oil, lemon & oregano (GF) 24
- Cotswolds chicken Caesar salad** anchovies, crispy bacon bits, house dressing, parmesan & crispy poached egg (GFA) 22
- Avocado salad** Cotswold chicken, Royal Windsor bacon, sun-blushed tomatoes, olives, mixed leaves & crispy poached egg (GF) 22
- Hereford Sirloin steak** (cooked to your liking) rocket, parmesan, sun-blushed tomatoes, cherry tomatoes, pickled shallots, balsamic & olive oil (GF) 39

Sandwich Menu (Served 12-5pm Monday to Saturday)

- Cotswolds chicken club sandwich** Royal Windsor smoked back bacon, baby gem & tomato (GFA) 17.5
- Prawn cocktail** Bloody Mary sauce, baby gem & brown bread (GFA) 14

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THE CHEQUERS

at Burcot

Steaks



We take pride in offering all our steaks dry-aged in-house for exceptional flavour and quality!
All steaks are served with Steve’s Magic Mushroom Ketchup

- Rib-Eye Steak (11oz)** 38
- Sirloin Steak (9oz)** 34
- Fillet Steak (8oz)** 42
- Chateaubriand for two (16-18oz) Please allow 30 minutes to cook** 82

We're proud to offer a range of high-quality meats sourced directly from Chalgrove based Hedges Butchers, specialists in the finest British Meat and Game. Hereford beef sourced from White Cross Farm is renowned for its flavour, succulence, and tenderness, perfectly aged for a minimum of 28 days. Our pork comes from the Royal Windsor Farm, where pigs are raised to the highest welfare standards, delivering succulent, tender meat fit for royalty. Lastly, our lamb is locally sourced from the Berkshire/Oxfordshire borders, outdoor-reared and produced to the highest animal welfare standards. All our meats are fully traceable from farm to fork, ensuring the highest quality for our customers.

Sauces

(all GF, 3.5 each)

- Peppercorn**
- Blue cheese**
- Veal jus**
- Garlic & herb butter**
- Smokey BBQ**
- Crispy truffled hen’s egg**
- Bloody Mary mix**

Sides

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| Garden salad 5 | Buttered new potatoes 7 |
| Seasonal greens 5 | French fries 5 |
| Rocket and parmesan salad 8 | Triple-cooked chips 6.5 |
| Caesar salad 10 | Parmesan & truffle triple-cooked chips 8.5 |
| Madalina’s Greek Salad 10 | Parmesan & truffle fries 7.5 |
| Roast vine tomatoes 7.5 | Onion rings* 7 |
| Buttered star anise carrots 6.5 | Herb roasted new potatoes 7 |
| Courgetti, sundried tomatoes, goats cheese 10.5 | Buttery mash 6.5 |
| Tenderstem broccoli 6 | Dauphinoise potatoes 6.5 |
| Tenderstem broccoli, peas and greens 6.5 | Mash, trio of melted cheese, crispy Royal Windsor bacon & shallots 9 |
| Roast vegetable ratatouille 6.5 | Garlic & rosemary cheese topped loaf 9 |
| Peas, Royal Windsor bacon, shallots & garlic herb butter 7 | Bubble & squeak, Royal Windsor bacon, poached egg 10.5 |
| Truffled wild mushrooms 9 | Crab* 12 |
| Cauliflower cheese 9 | Baby Gem lettuce, oxford blue cheese, Royal Windsor bacon & sun-blushed tomatoes 10 |
| Mac ‘n’ cheese* 8.5 | |
| Beetroot & celeriac slaw 7 | |

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