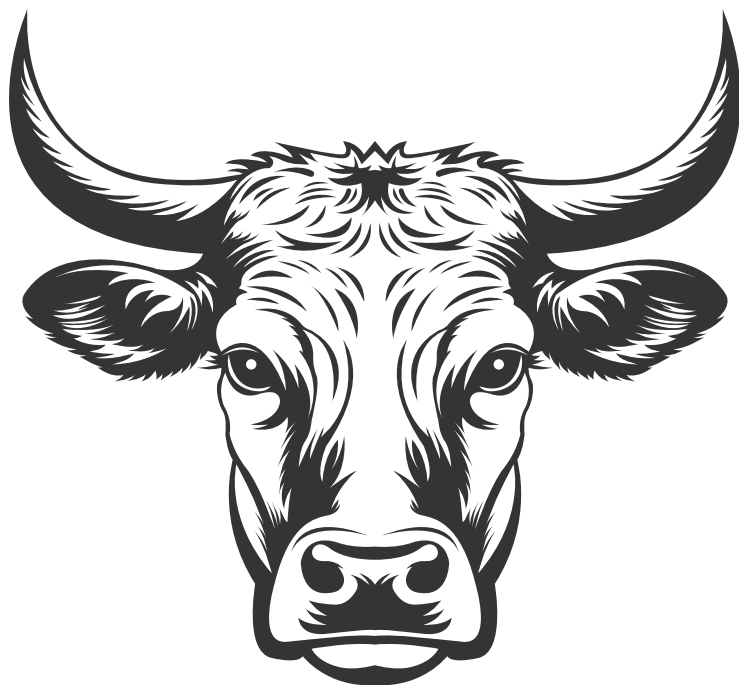


THE CHEQUERS

at Burcot



*“Putting the fun back on
the plate”*

Steven Sanderson, Chef-Owner

Thank you for dining with us, we hope to welcome you back again soon

Maddy, Steve and The Chequers Team



Follow us on Facebook



SANDERSON



Follow us on Instagram

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 aware that all our food is prepared in a kitchen where gluten, nuts and other allergens are present. Whilst we take precautions, we cannot guarantee that any food is completely free from traces of allergens due to the risk of cross-contamination.

Guests with allergies are advised to assess their own level of risk and consume dishes at their own risk.

Please note that sometimes (not often) we do run out of popular dishes during very busy service. Updated opening times & food service times can be found on our website.

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
- Cotswold's chicken liver paté**, onion jam on the Chequers sourdough bread (GFA) 10.5
- Crispy Gressingham duck salad** 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
- Scottish smoked salmon fishcake** poached egg & caper butter sauce 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
- Asparagus** crispy poached egg, parmesan and sun-blushed tomatoes (GF) 12

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
- Scottish smoked salmon fishcake poached egg & caper butter sauce** 11
- Prawns in Bloody Mary sauce** (GFA) 11
- Silver anchovies** 9
- Baked French camembert & house-baked focaccia, Manuka honey, rosemary & sea salt** (GFA) 17.5

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



Mains

- Royal Windsor pork belly** dauphinoise potato, tenderstem broccoli, apple, crackling & jus (GF) 29
- Brill Hill lamb rump** buttered new potatoes, crispy bacon & shallots, minted peas & jus (GF) 32
- Market fish of the day** Market Price (Please ask)
- Stonor Park venison pave** smoked bacon crumb, dauphinoise potato, asparagus & venison jus (GF) 31
- Courgetti** tenderstem broccoli, goats cheese, sun-blushed tomatoes, crouton crumb, olive oil dressing (GFA, VeA) 21
- Cotswold's chicken breast** smoked bacon, charred leeks, truffle mash, wild garlic mushrooms & crispy chicken skin (GF) 28

Pub Classics

- Chequers Cheeseburger** (served pink) house dill sauce, lettuce, sweet onions (GFA) 19
- Award-winning Oxford College sausages & mash** jus (VeA) 19
- Cottage pie** seasonal greens & jus 23
- Cotswolds' chicken breast burger** (panko breaded) smokey tomato salsa, lettuce, smoked cheddar & crispy bacon (GFA) 19
- Bubble burger** bubble & squeak burger, Royal Windsor bacon, smoked cheddar, crispy fried egg in a brioche bun (GFA, VeA) 18.5
- Stonor Park venison burger** onion & mushroom truffle jam, garlic mayo, baby gem, beetroot & celeriac slaw (GFA) 21
- World's Best Fish & Chips**, pea puree, tartare sauce 21 (add curry sauce 4)

Other Menus

Have you taken a look at our other menus?

Alongside our main menu we also have a number of other menus for you to chose from, these include:
Set Menu, Sunday Menu, Afternoon Tea, Young Diners and Breakfast Menu.

Not sure what to pick? - Why not try our Tasting Menu

Available Monday to Friday
Lunch and Evening - ask a member of staff for more details
£75 per head, £35 wine flight per person

Gift Vouchers available
to purchase on our
website

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



Steve's Specials

2026 marks the 20th anniversary of when Sanderson Pubs Limited took over the reins at The Chequers at Burcot. To celebrate, Steve Sanderson, chef-owner, has added a number of his own favourite dishes to the menu. Available Monday – Saturday

Wagyu beef lasagna side salad (GF) 24

Jumbo BBQ Rack of Royal Windsor Pork Ribs fries and beetroot & celeriac slaw 29 (limited availability)

Royal Windsor Ham, brace of eggs, triple cooked chips (GF) 19.50

The Oxfordshire Ploughmans Royal Windsor ham, scotch egg, black & blue cheese, pickles, rosemary foccacia & chutneys 25

Salads

Prawn cocktail bloody Mary sauce, cucumber, baby gem (GFA) 22

Crispy Gressingham duck coriander, spring onion, cucumber & pink ginger (GFA) 22

Cotswold's chicken Caesar salad anchovies, crispy bacon bits, house dressing, parmesan & crispy poached egg (GFA) 22

Avocado salad Cotswold's 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)

All sandwiches served with fries & garden salad

Cotswolds chicken club sandwich Royal Windsor smoked back bacon, baby gem & tomato (GFA) 22.5

Prawn cocktail Bloody Mary sauce, baby gem & cucumber (GFA) 19

Steve's Ultimate Toastie Royal Windsor ham, trio of cheeses & sun-dried tomatoes (GFA) 19

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



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
- Bearnaise

Sides

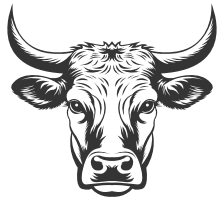
(all GFA except*)

- Garden salad 5
- Seasonal greens 5
- Rocket and parmesan salad 8
- Caesar salad 10
- Roast vine tomatoes 7.5
- Buttered star anise carrots 7
- Courgetti, sundried tomatoes, goats cheese 10.5
- Tenderstem broccoli 7
- Tenderstem broccoli, peas and greens 7.5
- Peas, bacon, shallots & garlic herb butter 8
- Truffled wild mushrooms 9
- Cauliflower cheese 9
- Mac ‘n’ cheese* 8.5
- Beetroot & celeriac slaw 7
- Asparagus, parmesan, sunblushed tomatoes 10.5

- Buttered new potatoes 7
- French fries 5
- Triple-cooked chips 6.5
- Parmesan & truffle triple-cooked chips 8.5
- Parmesan & truffle fries 7.5
- Onion rings* 6
- Herb roasted new potatoes 7
- Buttery mash 7
- Ratatouille 6.5
- Mash, trio of melted cheese, crispy Royal Windsor bacon & shallots 9.5
- Garlic & rosemary cheese topped bread 9
- Bubble & squeak, bacon, poached egg 10.5
- Creamy cheesy dauphinoise potatoes 8.5
- Charred leeks 6.5

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Desserts

- Ultimate chocolate mousse** chocolate brownie crumb, blood orange and honeycomb (GF) 10.5
- Sticky toffee pudding** vanilla ice cream & toffee sauce 10.5
- Vanilla crème brûlée** shortbread (GFA) 10.5
- Cinnamon doughnuts** vanilla custard & strawberry jam 13.5*
- Rhubarb and ginger crumble** custard (GFA, VeA) 10.5
- Eton Mess** strawberry coulis, vanilla cream, fresh strawberries and meringue (GF) 10.5
- Banoffee pie** bananas, toffee, vanilla cream & chocolate 10.5
- Chocolate brownie** strawberries, honeycomb & salted caramel ice cream (Ve, GF) 10.5
- Vanilla cheesecake** manuka honey strawberries & strawberry sorbet 10.5
- Warm cookie dough** vanilla ice cream & marshmallows (VeA) 12*
- *Please allow 15 minutes to cook

Ice Cream / Sorbet

- Per scoop 4
- Madagascan Vanilla | Belgian Chocolate | Salted Caramel (Ve) | Sorbet of the day** (please ask)

British Cheeses

- Choice of 2 cheeses** (GFA) 13
- Choice of 3 cheeses** (GFA) 16.5
- Black Bomber Cheddar | Oxford Blue | Smoked Applewood Cheddar | Goats Cheese | Camembert**
- Served with crackers, chutney & celery.
- Please let us know if you would like your cheese to be at room temperature when you order your first course.

Ports

- Sanderman 20 year old tawny** (50ml) 12
- Taylor’s** (50ml) 10

Hot Drinks

COFFEES – DECAF OPTIONS AVAILABLE		TEAS 5 each	
Espresso 3 5.5	Flat White 5.5	English breakfast	Chamomile
Macchiato 3 5.5	Latte 5	Imperial Earl Grey	Jasmine
Double mocha 3 5.5	Ice coffee 8	Saharan Mint	Chun Mee China Green
Americano 5.5	Flavoured syrups 1.5	Vanilla Rooibos	Decaf Breakfast
Cappuccino 5.5	Hot Chocolate 8	Passion fruit & orange	

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



Young Diners

Starters

- Garlic & rosemary cheese topped loaf** 6
- House-baked focaccia** 5
- French onion soup & cheese crouton** (GFA) 6

Mains

- Award-winning Oxford College** sausages served with mash, peas and gravy 14
- World's Best fish & chips** with peas 14
- The Chequers Cheeseburger** (served well done) with fries (GFA) 14
- Cotswold's roast chicken** with peas, carrots & fries (GF) 14
- Mac 'n' Cheese** & garden salad 14
- Tomato & roasted vegetable** pasta 14
- Breaded chicken strips** fries & peas 14

Sides

- (all GF, 5.5 each)
- Carrots & peas**
 - Tenderstem broccoli**
 - Fries**

Desserts

- Chocolate brownie** vanilla ice cream (VeA/GF) 7
 - Doughnuts** with cinnamon sugar, vanilla custard & strawberry jam 7
 - Eton Mess** strawberry coulis, vanilla cream, fresh strawberries and meringue (GF) 7
 - Ultimate chocolate mousse** chocolate brownie crumb, blood orange and honeycomb (GF) 7
 - Ice cream** two scoops 6
- Madagascan Vanilla | Belgian Chocolate | Salted Caramel (Ve) | Strawberry Sorbet





THE CHEQUERS

at Burcot



Sunday Menu

Two Courses 36 | Three Courses 43

Starters

- Steve’s Scotch egg** HP sauce
- Wild mushrooms** on the Chequers sourdough bread with poached egg & truffle (GFA, VeA)
- Prawn cocktail** Bloody Mary sauce, cucumber, baby gem (GFA)
- Cotswold’s chicken liver paté** onion jam, on the Chequers sourdough bread (GFA)
- Crispy Gressingham duck** coriander, spring onion, cucumber, pink ginger (GFA)
- French onion soup** & cheese crouton (GFA)
- Bubble & squeak** crispy Royal Windsor bacon, crispy poached egg, HP sauce (GFA)
- Caesar salad** crispy bacon bits, anchovies, croutons, parmesan cheese, Caesar dressing (GFA)
- Scottish smoked salmon fishcake** poached egg & caper butter sauce
- Courgetti** tenderstem broccoli, goats cheese, sun-blushed tomatoes, crouton crumb, olive oil dressing (GFA, VeA)
- Baked French camembert** house-baked focaccia, Manuka honey, rosemary & sea salt (GFA) 8 supplement
- Royal Windsor pork belly bites** crackling & apple sauce (GF)
- Asparagus** crispy poached egg, parmesan and sun-blushed tomatoes (GF)

Mains

- The Chequers Cheeseburger** (served pink), house dill sauce, lettuce, sweet onions, fries (GFA)
- Market Fish of the day** - supplement 4
- World’s Best fish & chips**, pea purée & tartare sauce
- Bubble burger** bubble & squeak burger, Royal Windsor bacon, smoked cheddar, crispy fried egg in a brioche bun, fries (GFA, VeA)
- Cottage pie** with vegetables & roast potatoes
- Courgetti** tenderstem broccoli, goats cheese, oregano, sun-blushed tomatoes, crouton crumb, olive oil sauce (GFA, VeA)
- Prawn cocktail** Bloody Mary sauce, cucumber, baby gem & brown bread (GFA)
- Crispy Gressingham duck** coriander, spring onion, cucumber & pink ginger (GFA)
- Cotswold’s chicken Caesar salad** anchovies, crispy bacon bits, house dressing, parmesan & crispy poached egg (GFA)
- Avocado salad** Cotswold’s chicken, Royal Windsor bacon, sun-blushed tomatoes, olives, mixed leaves & crispy poached egg (GF)
- Panko breaded chicken breast burger** smokey tomato salsa, lettuce, smoked cheddar and crispy bacon, fries (GFA)
- Stonor Park venison burger** onion & mushroom truffle jam, garlic mayo, lettuce, beetroot & celeriac slaw, fries (GFA)

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



Sunday Menu

Traditional Roasts

(all GFA)

12 hour roasted Hereford beef (medium)

Brill Hill lamb rump (medium rare)

Royal Windsor pork belly

Cotswold's roast chicken & Royal Windsor bacon

Stonor Park venison pave

Steve's ultimate roast beef, chicken & bacon, belly pork, crackling & all the trimmings – supplement 10

NoNut Nut Roast

All served with relevant sauces & Yorkshire pudding, roast potatoes, seasonal vegetables, parsnip crisps, cauliflower cheese purée & gravy

Roast Sharing Platters - 2 People

Cotswolds chicken breast, Royal Windsor pork bites, 12-hour roasted Hereford beef, Yorkshire pudding, roast potatoes & gravy 32 per person (GFA)

Vegetable platter - seasonal vegetables, parsnip crisps, cauliflower cheese purée & gravy 7

Sides

(all GFA except *)

Cauliflower cheese 9

Mac & cheese* 8.5

Ratatouille 6.5

Caesar salad 10

Creamy cheesy dauphinoise potatoes 8.5

Tenderstem broccoli 7

Peas, bacon & shallots 8

Parmesan & truffle chips 8.5

Parmesan & truffle fries 7.5

Roast potatoes 7

Bubble & Squeak 10.5

Star anise carrots 7

Onion rings* 6

Garlic and rosemary cheese topped bread 9

Skinny fries 5

Triple cooked chips 6.5

Beetroot & celeriac slaw 7

Yorkshire pudding 3

Chateaubriand Sharing Platter - 2 People

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

Please allow 30 minutes to cook

42.5 per person (GFA)

Steak

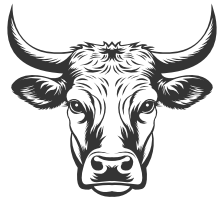
World's best steak served with peppercorn sauce, rocket & parmesan salad & triple-cooked chips

11oz Rib-Eye – supplement (GFA) 16

8oz Fillet – supplement (GFA) 21

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





Sunday Menu

Desserts

- Ultimate chocolate mousse** chocolate brownie crumb, blood orange and honeycomb (GF)
- Sticky toffee pudding** vanilla ice cream & toffee sauce
- Vanilla crème brûlée** shortbread (GFA)
- Eton Mess** strawberry coulis, vanilla cream, fresh strawberries and meringue (GF)
- Rhubarb and ginger crumble** custard (GFA, VeA)
- Banoffee pie** bananas, toffee, vanilla cream & chocolate
- Chocolate Brownie** strawberries, honeycomb & salted caramel ice cream (Ve, GF)
- Vanilla Cheesecake** maunuka honey strawberries & strawberry sorbet

Ice Cream / Sorbet

Choice of two scoops

Madagascan Vanilla | Belgian Chocolate | Salted Caramel (Ve) | Sorbet of the day (please ask)

British Cheeses

- Choice of 2 cheeses** (GFA) – supplement 7
 - Choice of 3 cheeses** (GFA) – supplement 10
 - Black Bomber Cheddar | Oxford Blue | Smoked Applewood Cheddar | Goats Cheese | Camembert**
- Served with crackers, chutney & celery.
- Please let us know if you would like your cheese to be at room temperature when you order your first course.

Ports

- Sanderman 20 year old tawny** (50ml) 12
- Taylor’s** (50ml) 10

Hot Drinks

COFFEES – DECAF OPTIONS AVAILABLE

- | | |
|-----------------------------|-----------------------------|
| Espresso 3 5.5 | Flat White 5.5 |
| Macchiato 3 5.5 | Latte 5 |
| Double mocha 3 5.5 | Ice coffee 8 |
| Americano 5.5 | Flavoured syrups 1.5 |
| Cappuccino 5.5 | Hot Chocolate 8 |

TEAS 5 each

- | | |
|-----------------------------------|-----------------------------|
| English breakfast | Chamomile |
| Imperial Earl Grey | Jasmine |
| Saharan Mint | Chun Mee China Green |
| Vanilla Rooibos | Decaf Breakfast |
| Passion fruit & orange | |

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





THE CHEQUERS

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Young Diners Sunday Menu

Two Courses 21 | Three Courses 27

Starters

- Garlic & rosemary cheese topped bread
- House-baked focaccia
- French onion soup & cheese crouton (GFA)

Mains

- Award-winning Oxford College sausages served with fries, peas
- World’s Best fish & chips with peas
- The Chequers Cheeseburger (served well done) & fries (GFA)
- Mac ‘n’ Cheese & garden salad
- Tomato & roasted vegetable pasta
- Breaded chicken strips fries & peas

Traditional

- (all GFA)
- 12 hour roasted Hereford beef (medium)
- Royal Windsor pork belly
- Cotswolds roast chicken
- NoNut Nut Roast
- All roasts above served with relevant sauces & Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese puree & gravy

Desserts

- Chocolate Brownie vanilla ice cream (VeA, GF)
- Eton Mess strawberry coulis, vanilla cream, fresh strawberries and meringue (GF)
- Ultimate chocolate mousse chocolate brownie crumb, blood orange and honeycomb (GF)
- Ice Cream two scoops
- Madagascan Vanilla | Belgian Chocolate | Strawberry Sorbet (Ve) | Salted Caramel (Ve)

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





Breakfast Menu

The Burcot Breakfast

Oxford College sausage, mushrooms, Royal Windsor smoked back bacon, Heinz beans, vine tomatoes, eggs (cooked your way), Bubble & Squeak, choice of white or granary toast (GFA) 17.5

The Breakfast Butty

Oxford College sausage, Royal Windsor smoked back bacon and fried egg with a choice of brioche roll, white or granary bread (GFA) 15

Eggs Royale

Poached eggs, Loch Fyne smoked salmon, hollandaise sauce on a breakfast muffin (GFA) 15

Bubble & Squeak

Double bubble & squeak, crispy poached eggs, Royal Windsor smoked back bacon, HP sauce (GFA) 14

Eggs Benedict

Poached eggs, Royal Windsor smoked back bacon, hollandaise sauce on a breakfast muffin (GFA) 14

Salmon & Eggs

Loch Fyne smoked salmon & scrambled eggs on granary toast (GFA) 15

Avocado & Bacon

Avocado, Royal Windsor smoked back bacon & poached eggs on granary toast (GFA) 14

Sausage & Egg Muffin

Smoked cheddar & fried egg on toasted muffin 14

Magic Mushrooms

The Chequers sourdough bread with poached egg and truffle (GFA, VeA) 10.5

Avocado & Tomatoes

Avocado, vine tomatoes, balsamic dressing & poached eggs (GFA) 13

Boiled Eggs and Toasted Soldiers

Two boiled eggs & a choice of toasted soldiers (GFA) 10

Porridge & Manuka honey 7

Selection of Mini Box Cereals 5 each

Two Slices of Toast & Jam/Marmalade 5

Please ask a member of staff if you would like something that is not on the menu

Room guests note:

Other vegetarian and vegan options are available, please ask a member of staff
If booked directly with The Chequers (not via a 3rd party), breakfast is included.
Choose one meal and one drink (coffee, tea or orange juice). Any additional items are chargeable.

Hot Drinks

COFFEES - DECAF OPTIONS AVAILABLE

- Espresso 3 | 5.5
- Macchiato 3 | 5.5
- Double mocha 3 | 5.5
- Americano 5.5
- Cappuccino 5.5
- Flat White 5.5
- Latte 5
- Ice coffee 8
- Flavoured syrups 1.5
- Hot Chocolate 8

TEAS 5 each

- English breakfast
- Imperial Earl Grey
- Saharan Mint
- Vanilla Rooibos
- Passion fruit & orange
- Chamomile
- Jasmine
- Chun Mee China Green
- Decaf Breakfast

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

