

## Starters

**Steve's Scotch egg** HP sauce 10.5

**Wild mushrooms** on the Chequers sourdough bread with poached egg and 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

**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, onion jam (GFA) 17.5

**Royal Windsor pork belly bites** crackling & apple sauce (GF) 11

**Grilled goats cheese & onion tart** rocket, balsamic and pine nuts 10.5

**Madalina's Greek salad** feta cheese, baby gem, cucumber, olives, tomatoes, pickled vegetables, oregano (GF) 9.5

**Game terrine** pheasant, rabbit, venison & bacon served with the Chequers sourdough bread and winter pickles 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

**Sundried tomatoes** in olive oil & feta cheese 11

**Crab tempura** 12

**Baked Camembert & house-baked focaccia** (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

**£85 per head**

(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
- Stonor Park fillet of venison** wild mushrooms, truffle mash, jus 37
- Market fish of the day** Market Price
- Cotswolds chicken breast** Royal Windsor sausage & smoked back bacon, crushed garlic, lemon & herb potatoes (GFA) 28
- Berkshire lamb rump** (medium rare) dauphinoise, ratatouille & parmesan crisp (GF) 32
- Soft shell crab tempura** sweet chilli dip, aioli, fries & salad 28
- Butternut squash lasagne** wild herb salad topped with goats cheese (VeA) 24
- Courgetti** tenderstem broccoli, goats cheese, sun-blushed tomatoes, crouton crumb, olive oil dressing (GFA, VeA) 21
- Feather blade of beef**, horseradish mash, star anise carrot, veal jus 30

## 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** smokey tomato salsa, lettuce, smoked cheese and crispy bacon (GFA) 17.5
- Vegan burger**, spiced spinach & broad beans, vegan cheese, sweet onions, baby gem (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 cooked in beef dripping, pea puree, tartare sauce 21

## Extras

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| <b>Royal Windsor smoked back bacon</b> 2.5 | <b>Smokey BBQ sauces</b> 3                  |
| <b>Sweet chilli sauce</b> 3                | <b>Royal Windsor bacon &amp; shallots</b> 4 |
| <b>Oxford blue cheese</b> 6.5              | <b>Steve's curry sauce</b> 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

**Garden salad** 5

**Seasonal greens** 5

**Rocket and parmesan salad** 8

**Caesar salad** 10

**Madalina's Greek Salad** 10

**Roast vine tomatoes** 7.5

**Buttered star anise carrots** 6.5

**Courgetti, sundried tomatoes, goats cheese** 10.5

**Tenderstem broccoli** 6

**Tenderstem broccoli, peas and greens** 6.5

**Roast vegetable ratatouille** 6.5

**Peas, Royal Windsor bacon, shallots & garlic herb butter** 7

**Truffled wild mushrooms** 9

**Cauliflower cheese** 9

**Mac 'n' cheese\*** 8.5

**Beetroot & celeriac slaw** 7

## Surf it up

**Crab** 12

**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\*** 7

**Herb roasted new potatoes** 7

**Buttery mash** 6.5

**Dauphinoise potatoes** 6.5

**Mash, trio of melted cheese, crispy Royal Windsor bacon & shallots** 9

**Garlic & rosemary cheese topped loaf** 9

**Bubble & squeak, Royal Windsor bacon, poached egg** 10.5

**Crab\*** 12

**Baby Gem lettuce, oxford blue cheese,**

**Royal Windsor bacon & sun-blushed tomatoes** 10

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