

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 pat ** black cherry compote, 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, Manuka honey, rosemary & sea salt (GFA) 17.5
- Royal Windsor pork belly bites** crackling & apple sauce (GF) 11
- Grilled goats cheese tartlet** roasted Mediterranean vegetables, rocket, balsamic & pine nuts 10.5
- Hereford beef carpaccio** rocket , parmesan shavings , olive oil & balsamic GF 15

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
- 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 new potatoes, spiced red cabbage & venison jus 31
- Market fish of the day** Market Price (Please ask)
- 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 breast** smoked bacon, chard leeks, truffle mash, wild garlic mushrooms & crispy chicken skin 28
- 6 hour roasted lamb shoulder** spiced red cabbage, dauphinoise potatoes and lamb jus (GF) 29

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
- 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**
- 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** 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
- Charred leeks** 6

- Spiced braised red cabbage** 6
- 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

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