

THE CHEQUERS at Burcot



Mother's Day Menu

Sunday 30th March 2025

Starters

French onion soup & cheese crouton (GFA)

Prawn cocktail Bloody Mary sauce & brown bread (GFA)

Cotswolds chicken liver paté, onion jam, on the Chequers sourdough bread (GFA)

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

Wild mushrooms on the Chequers sourdough bread with poached egg and truffle (GFA, VeA)

Mains

Traditional roasts (All GFA)

12 hour roasted Hereford beef (medium)

Cotswold roast chicken & Royal Windsor bacon

Royal Windsor pork belly

NoNut Nut Roast (VeA)

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

Steve's classic fish pie, served with greens

Cotswolds chicken Caesar salad, crispy bacon bits, anchovies, croutons, parmesan cheese, Caesar dressing (GFA)

Sides

(All GFA except*)

Cauliflower cheese 9

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Mac & cheese* 8.5 Triple cooked chips 6.5 Roast potatoes 7

Peas, bacon & shallots 8

Buttered star anise carrots 6.5

Desserts

Sticky toffee pudding, vanilla ice cream & toffee sauce

Baileys crème brûlée, shortbread & raspberries (GFA)

Banoffee pie

Chocolate pot chocolate brownie, honeycomb & salted caramel ice cream (GF)

Tash's brownie, salted caramel ice cream (Ve, GF)

Cheeseboard with black bomber & oxford blue, served with crackers, celery & onion jam

3 courses - £55 | Under 12s - £30.00

£20 deposit per-person is required to secure a booking

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

Before ordering, please speak to us about any allergies or special dietary requirements. Please be advised nuts are present in the kitchen and bar.

Please note: Seating times are available for 2 hours maximum. Deposit redeemable against final bill and is non-refundable.

Bookings are taken via phone, email or in person.

