



## Set Menu 1

Three Courses - £50 per person

### Starters

**French onion soup** & cheese crouton (GFA)

**Caesar salad**, Wiltshire bacon, anchovies, croutons, Parmesan cheese & Caesar dressing (GFA)

**Bubble & Squeak**, crispy Wiltshire bacon, crispy poached egg & HP sauce (GFA)

**Cotswold chicken liver pate**, onion jam & toast (GFA)

### Mains

**Wiltshire pork belly**, dauphinoise potato, tenderstem broccoli, apple puree, cracking & jus (GF)

**The Chequers cheeseburger** (served pink), house dill sauce, lettuce, sweet onions & fries (GFA) Cod loin served with ratatouille, dauphinoise (GF)

**Courgetti**, tenderstem broccoli, goats cheese, sun blushed tomatoes, crouton crumb & garlic oil dressing (GFA, VeA)

**World's best Fish & Chips**, pea puree & tartar sauce

### Dessert

**Lemon tart Crème brûlée**, shortbread & raspberries (GFA)

**Sticky toffee pudding**, vanilla ice cream & toffee sauce

**Apple and cinnamon crumble** & vanilla ice cream (GFA, VeA)

**Chocolate brownie**, salted caramel ice cream (Ve, GF)

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: Menu is subject to change. Entire adult group to eat from same set menu. All corporate reservations require a deposit of £20 per head within 5 days of asking us to hold the reservation. Deposit is non-refundable and is redeemable against the balance on the day of your visit.

Should you cancel the booking after paying the deposit, the deposit will be used against another booking (but must be used within 6 months of original booking date). A pre-order is required to be completed for all corporate bookings at least 7 days in advance of your reservation. Preorder form will be emailed to you. If we are given less than 48 hours notice of party numbers decreasing, the full menu price will be applicable.

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





## Set Menu 2

Three Courses - £65 per person

### Starters

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

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

**Courgetti**, tenderstem broccoli, goats cheese, sun blushed tomatoes, crouton crumb, garlic & olive oil dressing (GFA, VeA)

**Asparagus**, crispy egg, tomatoes, olive oil, Parmesan & balsamic (GF)

### Mains

**Sirloin Steak (9oz)**, with triple cooked chips, rocket & Parmesan salad & peppercorn sauce (GF)

**Cotswolds chicken**, truffled mushrooms, bacon, garlic green beans, & lemon herb crushed potatoes (GF)

**Berkshire lamb rump** (medium rare) minted peas, Royal Windsor bacon & shallots, buttered new potatoes & lamb jus (GF)

**Roasted Mediterranean vegetable lasagne** & herb salad

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

### Dessert

**Sticky toffee pudding**, vanilla ice cream & toffee sauce

**Banoffee pie**

**Lemon tart Crème brûlée**, shortbread & raspberries (GFA)

**Cheese board**, 3 cheeses, served with crackers, chutney and celery (GFA)

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### Set Menu 3

Three Courses - £85 per person

#### Starters

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

**Smoked salmon fishcake** & poached egg and caper butter sauce

**Wild mushrooms** on toast with truffles (GFA, VeA)

**Panko breaded calamari**, lemon salad & aioli

#### Mains

**Fillet Steak (8oz)**, with triple cooked chips, rocket & Parmesan salad & peppercorn sauce (GF)

**Brill Hill lamb rump**, ratatouille, dauphinoise potato & lamb jus (GF)

**Wild trout**, broccoli, dauphinoise potato & garlic butter

**Textures of butternut squash lasagne**, sage & goats cheese

#### Dessert

**Cinnamon doughnuts**, vanilla custard & apple puree

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

**Raspberry cheesecake**, raspberry ripple ice cream

**Cheese board**, 5 cheeses, served with crackers, chutney and celery (GFA)

#### Followed by

**Tea, coffee & biscuits**

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