



## Sunday Menu

Two Courses 35 | Three Courses 42

### 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)

**Cotswolds 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)

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

**Grilled goats cheese tartlet** roasted Mediterranean vegetables, rocket, balsamic & pine nuts

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

**Venison kofta kebab** mint & cucumber Greek yoghurt, pickled salad & pitta

### Mains

---

**The Chequers Cheeseburger** (served pink), burger sauce, sweet onions, fries (GFA)

**Soft shell crab tempura** sweet chilli sauce, aioli & fries

**Market Fish of the day** (+£4 supplement)

**World's Best fish & chips** Torbay haddock cooked in beef dripping, pea purée & tartare sauce

**Vegan Burger** spiced spinach & broad beans, vegan cheese, sweet onions, and tomatoes baby gem (VE, GF)

**Cottage pie** with vegetables & roast potatoes (GFA)

**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)

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

**Madalina's Greek salad** feta cheese, Cotswold's chicken breast, baby gem, cucumber, olives, tomatoes, pickled vegetables, extra virgin olive oil, lemon & oregano (GF)

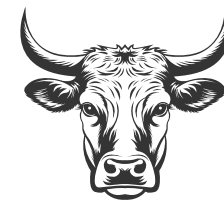
**Avocado salad** Cotswold chicken, Royal Windsor bacon, sun-blushed tomatoes, olives, mixed leaves & crispy poached egg (GF)

**Breaded chicken breast burger** smokey tomato salsa, lettuce, smoked cheese and crispy bacon (GFA)

**Stonor Park venison burger** onion & mushroom truffle jam, garlic mayo, lettuce, beetroot & celeriac slaw (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)**
- Berkshire lamb rump (medium rare)**
- Royal Windsor pork belly**
- Cotswold roast chicken & Royal Windsor bacon**
- Venison pave**
- 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** 30 per person (GFA)

**Vegetables platter - Yorkshire pudding, roast potatoes, seasonal vegetables, parsnip crisps, cauliflower cheese purée & gravy** - 6.5

### Sides

(all GFA except \*)

- |   |   |
|---|---|
| <b>Cauliflower cheese</b> 9             | <b>Roast potatoes</b> 7                         |
| <b>Mac &amp; cheese*</b> 8.5            | <b>Bubble &amp; Squeak</b> 10.5                 |
| <b>Ratatouille</b> 6.5                  | <b>Star anise carrots</b> 6.5                   |
| <b>Caesar salad</b> 10                  | <b>Onion rings*</b> 7                           |
| <b>Dauphinoise potatoes</b> 6.5         | <b>Garlic and rosemary cheese topped loaf</b> 9 |
| <b>Tenderstem broccoli</b> 6            | <b>Skinny fries</b> 5                           |
| <b>Peas, bacon &amp; shallots</b> 8     | <b>Triple cooked chips</b> 6.5                  |
| <b>Parmesan &amp; truffle chips</b> 8.5 | <b>Beetroot &amp; celeriac slaw</b> 7           |
| <b>Parmesan &amp; truffle fries</b> 8   |   |

### 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 sirloin steak** 12-hour roasted medium with peppercorn sauce, rocket, parmesan and triple-cooked chips  
16 supplement (GF)

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





## Sunday Menu

### Desserts

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

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

**White chocolate crème brûlée** pineapple & vanilla chutney & shortbread (GFA)

**Vanilla panna cotta** passion fruit puree & coconut sorbet

**Banoffee pie**

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

**Rhubarb & ginger crumble** vanilla ice cream (GFA, VeA)

**Eton mess** strawberries (GF)

### British Cheeses

**Choice of 2** (GFA) - supplement 4

**Choice of 3** (GFA) - supplement 8

**Black Bomber Cheddar**

**Oxford Blue**

**Smoked Cheddar**

**Goats Cheese**

**Camembert**

Served with crackers, chutney and celery.

Please let us know if you would like your cheese to be at room temperature when you order your first course.

### 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**

### 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

