



Sunday Menu

Two Courses 35 | Three Courses 42

Starters

Bubble & squeak smoked Royal Windsor bacon, crispy poached egg, HP sauce (GFA)

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

Prawn cocktail Bloody Mary sauce & brown bread (GFA)

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

French onion soup & cheese Crouton (GFA)

Steve's Scotch egg & HP sauce

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

Courgetti tenderstem broccoli, goats cheese, sun-blushed tomatoes, crouton crumb and olive oil dressing (GFA, VeA)

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

Scottish smoked salmon fishcake poached egg and caper butter sauce

Royal Windsor Pork belly bites crackling bites & apple sauce (GF)

Baked French camembert & house-baked focaccia (supplement) 8

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

Goats cheese & onion tart rocket, balsamic and pine nuts

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

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)

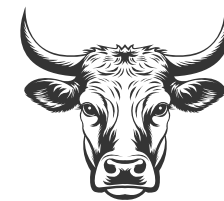
Avocado salad Cotswold chicken, Royal Windsor bacon, sun-blushed tomatoes, olives, mixed leaves & crispy poached egg (GF)

Cotswolds' 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

NoNut Nut Roast

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

Roast Sharing Platter - 2 People

Cotswolds chicken breast, Royal Windsor pork bites, 12-hour roasted Hereford beef, Yorkshire pudding, roast potatoes & gravy

30 per person (GFA)

Sides

(all GFA except *)

Cauliflower cheese 9

Mac & cheese* 8.5

Ratatouille 6.5

Caesar salad 10

Dauphinoise potatoes 6.5

Tenderstem broccoli 6

Peas, bacon & shallots 8

Parmesan & truffle chips 8.5

Parmesan & truffle fries 8

Roast potatoes 7

Bubble & Squeak 10.5

Star anise carrots 6.5

Onion rings* 7

Vegetable platter 6.5

Garlic and rosemary cheese topped loaf 9

Skinny fries 5

Triple cooked chips 6.5

Beetroot & celeriac slaw 7

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)

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Sunday Menu

Desserts

- Tash's brownie** salted caramel ice cream (Ve, GF)
- Baileys crème brûlée** shortbread & raspberries (GFA)
- Sticky toffee** pudding vanilla ice cream & toffee sauce
- Chocolate pot** chocolate brownie, honeycomb & salted caramel ice cream (GF)
- Banoffee pie**
- Apple and cinnamon crumble** vanilla ice cream (GFA, VeA)
- Gingerbread cheesecake** cognac clotted cream
- Eton mess** strawberries & raspberries (GF)
- Steve's spiced vanilla bread & butter pudding** served with vanilla ice cream

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

£85 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**

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