



THE CHEQUERS

at Burcot



Sunday Menu

Two Courses 35 | Three Courses 42

Starters

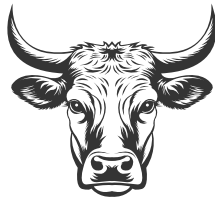
- Steve’s Scotch egg** HP sauce
- Wild mushrooms** on the Chequers sourdough bread with poached egg & truffle (GFA, VeA)
- Prawn cocktail** Bloody Mary sauce, cucumber, baby gem (GFA)
- Cotswolds chicken liver pâté** black cherry compote, on the Chequers sourdough bread (GFA)
- Crispy Gressingham duck** 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) 8 supplement
- Royal Windsor pork belly bites** crackling & apple sauce (GF)
- Grilled goats cheese tartlet** roasted Mediterranean vegetables, rocket, balsamic & pine nuts

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** - supplement 4
- 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
- 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)
- Avocado salad** Cotswold chicken, Royal Windsor bacon, sun-blushed tomatoes, olives, mixed leaves & crispy poached egg (GF)
- Panko 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) Gulten free available | (V) Vegetarian | (VE) Vegan | (VeA) Vegan option available





Sunday Menu

Traditional Roasts

- (all GFA)
- 12 hour roasted Hereford beef (medium)
 - Brill Hill 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 - seasonal vegetables, parsnip crisps, cauliflower cheese purée & gravy - 6.5

Sides

- (all GFA except *)
- | | |
|--|--|
| Cauliflower cheese 9 | Roast potatoes 7 |
| Mac & cheese* 8.5 | Bubble & Squeak 10.5 |
| Ratatouille 6.5 | Star anise carrots 6.5 |
| Caesar salad 10 | Onion rings* 7 |
| Creamy cheesy dauphinoise potatoes 6.5 | Garlic and rosemary cheese topped loaf 9 |
| Tenderstem broccoli 6 | Skinny fries 5 |
| Peas, bacon & shallots 8 | Triple cooked chips 6.5 |
| Parmesan & truffle chips 8.5 | Beetroot & celeriac slaw 7 |
| Parmesan & truffle fries 8 | Spiced braised red cabbage 6 |

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 - supplement 16 (GF)

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Desserts

- Rich and silky chocolate mousse** chocolate brownie crumb & black cherries (GF)
- Sticky toffee pudding** vanilla ice cream & toffee sauce
- Spiced bread and butter pudding** cognac clotted cream
- Baileys crème brûlée** shortbread & black cherries (GFA)
- Apple, cinnamon and sultanas rum crumble** custard (GFA, VeA)
- Banoffee pie** bananas, toffee, vanilla ice cream & chocolate
- Chocolate Brownie** salted caramel ice cream (Ve, GF)
- Christmas pudding** cognac clotted 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

£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**

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