

MAIN MENU

Excludes Sundays and set menus

STARTERS

- Steve's Scotch egg** *HP sauce* 9
- Truffled wild mushrooms** *on toast (GFA, VeA)* 9
- Prawn cocktail** *Bloody Mary sauce, cucumber, baby gem (GFA)* 9.5
- Cotswold chicken liver paté** *onion jam, toast (GFA)* 9
- Crispy Gressingham duck** *coriander, spring onion, cucumber, pink ginger (GFA)* 9.5
- French onion soup** & *cheese crouton (GFA)* 8.5
- Bubble & squeak** *crispy Wiltshire bacon, crispy poached egg, HP sauce (GFA)* 9
- Panko breaded calamari** *lemon salad, aioli* 9.5
- Caesar salad** *Wiltshire bacon, anchovies, croutons, parmesan cheese, Caesar dressing (GFA)* 8.5
- Smoked salmon fishcake** *poached egg & caper butter sauce* 9.5
- Courgetti** *tenderstem broccoli, goats cheese, sun blushed tomatoes, crouton crumb, garlic & olive oil dressing (GFA, VeA)* 9
- Baked camembert** *rosemary focaccia* 15
- Wiltshire pork belly bites** *crackling & apple sauce (GF)* 9.5
- Roast cauliflower bites** *truffle, parmesan, salt crust (GF)* 9

SHARING BOARDS

Create your own board. Served with relevant pickles, chutneys & sauces.

- Giant queen olives** 4.5
- Fresh rosemary focaccia** 4.5
- Snowdonia Cheddar Black bomber** *(GFA)* 5.5
- Oxford Blue** *(GFA)* 5.5
- Smoked Applewood cheddar** *(GFA)* 5.5
- Goats cheese** *(GFA)* 5.5
- Fish bites & tartare** 6.5
- Crackling & apple sauce** *(GF)* 5.5
- Onion rings** 6
- Wiltshire pork bites, crackling & apple sauce** *(GF)* 9.5
- Caesar salad** *(GFA)* 8
- Garlic and rosemary cheese topped loaf** *(GFA)* 7.5
- Scotch egg** 9
- Cotswolds chicken liver pate** *(GFA)* 8.5
- Smoked salmon fishcake & poached egg & caper butter sauce** 9.5
- Prawns in Bloody Mary sauce** *(GFA)* 9.5
- Calamari** 9.5
- Crab tempura** 10
- Baked Camembert & rosemary focaccia** 15

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

Menu by Steven Sanderson, Chef-Owner, The Chequers at Burcot

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MAINS

- Wiltshire pork belly** *dauphinoise potato, tenderstem broccoli, apple, cracking & jus (GF) 25*
- Stonor Park fillet of venison** *wild mushrooms, truffle mash, jus 32*
- Market Fish of the day** *Market Price*
- Cotswolds chicken**, *wild mushrooms, saute potatoes, bacon & truffle (GF) 24*
- Brill Hill lamb rump (medium rare)** *ratatouille, dauphinoise potato & lamb jus (GF) 28*
- Wiltshire pork king ribs** *spicy bbq rub, beetroot & celeriac slaw, bbq dip 30*
- Soft shell crab tempura** *sweet chilli dip aioli, fries & salad 24*
- Cauliflower steak** *mozzarella, roasted Mediterranean vegetables, pine nuts, curried oil & coriander (V, VE) 21*
- Courgetti** *tenderstem broccoli, goats cheese, sun blushed tomatoes, crouton crumb, garlic & olive oil dressing (GFA, VeA) 18*

PUB CLASSICS

- World's Best fish & chips** *Torbay haddock cooked in beef dripping, pea purée & tartare sauce 17*
- Award-winning Oxford College sausages & mash**, *onion jus (VeA) 15*
- Cottage pie** *seasonal greens & jus (GF) 19*
- Chequers Cheeseburger (served pink)** *house dill sauce, lettuce, sweet onions (GFA) 15*
- Cotswold chicken breast burger** *cheese, bacon, BBQ sauce (GFA) 15*
- Vegan burger** *vegan cheese, sweet onions, baby gem (VE) 14*
- Stonor Park venison burger** *onion & mushroom truffle jam, garlic mayo, lettuce, beetroot & celeriac slaw (GFA) 18*

EXTRAS

- | | |
|--------------------------------------|---|
| Wiltshire smoked back bacon 2 | Smokey BBQ sauces 2.75 |
| Sweet chilli sauce 2.5 | Pineapple 3 |
| Smoked applewood cheese 3 | Wiltshire bacon & shallots 3 |
| Oxford blue cheese 4 | |

SALADS

- Prawn cocktail Bloody Mary** *sauce, cucumber, baby gem (GFA) 19*
- Crispy Gressingham duck** *coriander, spring onion, cucumber & pink ginger (GFA) 19*
- Cotswolds chicken Caesar salad** *anchovies, Wiltshire smoked back bacon, house dressing, parmesan & crispy poached egg (GFA) 19*
- Avocado salad** *Cotswold chicken, Wiltshire bacon, sun blushed tomatoes, olives, mixed leaves & crispy poached egg (GF) 19*
- Sirloin steak cooked to your liking** *rocket, Parmesan, sun blushed tomatoes, cherry tomatoes, pickled shallots, balsamic & olive oil (GF) 33*

12 - 5pm Menu Tuesday to Saturday

- Cotswolds chicken club sandwich**, *Wiltshire smoked back bacon, baby gem & tomato (GFA) 15*
- Prawn cocktail** *bloody mary sauce, baby gem & brown bread (GFA) 12*

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STEAKS

All steaks are served with Steve's Magic Mushroom Ketchup

Rib-Eye Steak (11oz) 31

Sirloin Steak (9oz) 28

Fillet Steak (8oz) 36

Chateaubriand for two (16-18oz) *Please allow 30 minutes to cook* 72

All of our beef at The Chequers comes from the Rempstone herd of Hereford cattle. These are farmed in Oxfordshire and are known for their excellent meat quality and early maturity, providing the tastiest cuts of beef throughout the year

SAUCES

(all GF, 3 each)

Peppercorn

Blue cheese

Veal jus

Garlic & herb butter

Smokey BBQ

Crispy truffled hen's egg

Bloody Mary mix

SURF IT UP

Crab 9.5

Calamari 8.5

SIDES - all GFA except *

Garden salad 4.5

Seasonal greens 4.5

Rocket and parmesan salad 7

Caesar salad 8

Roast vine tomatoes 6.5

Buttered star anise carrots 5.5

Courgetti, sundried tomatoes, goats cheese 9

Tenderstem broccoli 5

Tenderstem broccoli, peas and greens 5.5

Roast vegetable ratatouille 5.5

Peas, Wiltshire bacon, shallots & garlic herb butter 6

Truffled wild mushrooms 7.5

Cauliflower cheese 7.5

Mac 'n' cheese* 7

Beetroot & celeriac slaw 7

French fries 4.5

Triple cooked chips 6

Parmesan & truffle triple cooked chips 7.5

Parmesan & truffle fries 7.5

Onion rings* 6

Herb roasted new potatoes 6

Buttery mash 5.5

Dauphinoise potatoes 5.5

Mash, trio of melted cheese, crispy Wiltshire bacon & shallots 7.5

Garlic & rosemary cheese topped loaf 7.5

Bubble & squeak, Wiltshire bacon, poached egg 9

Calamari* 9

Crab* 10

Baby Gem lettuce, oxford blue cheese, Wiltshire bacon & sun blushed tomatoes 8

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