



Sunday Menu

Two Courses 35 | Three Courses 42

Starters

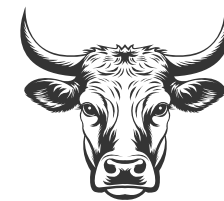
- Bubble & squeak** smoked Royal Windsor bacon, crispy poached egg, HP sauce (GFA)
- Cotswold chicken liver paté** onion jam & toast (GFA)
- Prawn cocktail** Bloody Mary sauce & brown bread (GFA)
- Truffled wild mushrooms** on toast (GFA, VeA)
- French onion soup** & cheese Crouton (GFA)
- Steve's Scotch 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)
- Panko breaded calamari** lemon salad & aioli
- Caesar salad** Royal Windsor bacon, 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)

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**
- 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** anchovies, Royal Windsor smoked back bacon, house dressing, parmesan crispy poached egg (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** Smoked Applewood cheddar, Royal Windsor bacon, BBQ sauce, fries (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 * 9 each)

Cauliflower cheese

Mac & cheese*

Ratatouille

Caesar salad

Dauphinoise potatoes

Tenderstem broccoli

Peas, bacon & shallots

Parmesan & truffle chips

Parmesan & truffle fries

Roast potatoes

Bubble & Squeak

Star anise carrots

Onion rings*

Vegetable platter

Garlic and rosemary cheese topped loaf

Skinny fries

Triple cooked chips

Beetroot & celeriac slaw

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, chips and rocket salad

15 supplement (GF)

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





Sunday Menu

Desserts

Tash's brownie salted caramel ice cream (Ve, GF)

Lemon Tart 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)

Raspberry cheesecake raspberry ripple ice cream

Eton mess strawberries & cream (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

£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

Camomile

Jasmine

Chun Mee China Green

Decaf Breakfast

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

