



THE CHEQUERS

at Burcot



Sunday Menu

Two Courses 35 | Three Courses 42

Starters

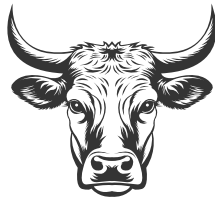
- Steve’s Scotch egg** HP sauce
- Wild mushrooms** on the Chequers sourdough bread with poached egg & truffle (GFA, VeA)
- Prawn cocktail** Bloody Mary sauce, cucumber, baby gem (GFA)
- Cotswolds chicken liver pat ** onion jam, on the Chequers sourdough bread (GFA)
- Crispy Gressingham duck** coriander, 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)
- Smoked salmon fishcake** chives, cucumber and dill yoghurt and salad
- 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 tartlets** 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
- Steve’s corn ribs** spicy rub

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 pur e & 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) Gulten 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 *)

- | | |
|------------------------------|--|
| 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 |
| 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 | |

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

- Chocolate pot** chocolate brownie, honeycomb & salted caramel ice cream (GF)
- Sticky toffee pudding** vanilla ice cream & toffee sauce
- White chocolate crème brûlée** fresh strawbrries & shortbread (GFA)
- Cinnamon doughnuts** vanilla custard & strawberry jam *
- 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)
- Warm cookie dough** vanilla ice cream & marshmallows (VeA)*

*Please allow 15 minutes to cook

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.

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**

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

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