

SUNDAY MENU

Two Courses 31 | Three Courses 37

STARTERS

Bubble & squeak smoked Wiltshire 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 garlic & olive oil dressing (GFA, VeA)

Panko breaded calamari lemon salad & aioli

Caesar salad Wiltshire bacon, anchovies, croutons, parmesan cheese & Caesar dressing (GFA)

Smoked salmon fishcake poached egg and caper butter sauce

Wiltshire Pork belly bites crackling bites & apple sauce (GF)

Baked Camembert & rosemary focaccia 8 supplement

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 vegan cheese, sweet onions, and tomatoes baby gem (VE)

Cottage pie with vegetables & roast potatoes (GFA)

Courgetti tenderstem broccoli, goats cheese, oregano, sun blushed tomatoes, crouton crumb, garlic & olive oil sauce (GFA, VeA)

Prawn cocktail Bloody Mary sauce, cucumber, baby gem (GFA)

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

Cotswolds chicken Caesar salad anchovies, Wiltshire smoked back bacon, house dressing, parmesan crisypoached egg (GFA)

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

Cotswolds chicken breast burger cheese, bacon, BBQ sauce, fries (GFA)

Stonor Park venison burger onion & mushroom truffle jam, garlic mayo, lettuce, beetroot & celeriac slaw 18

(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

Please speak to us about any allergies or special dietary requirements before you order. Please be aware that all our food is prepared in a kitchen where gluten, nuts and other allergens are present. Whilst we take precautions, we cannot guarantee that any food is completely free from traces of allergens due to the risk of cross contamination.

Guests with allergies are advised to assess their own level of risk and consume dishes at their own risk.

Please note that sometimes (not often) we do run out of popular dishes during very busy service. Updated opening times & food service times can be found on our website. This menu is subject to a discretionary 12.5% service charge.

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TRADITIONAL ROASTS

(all GFA)

12 hour roasted Sussex beef (medium rare)

Brill Hill lamb rump (medium rare)

Wiltshire pork belly

Cotswold roast chicken & Wiltshire 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 (GFA)

Cotswolds chicken breast, Wilshire pork bites, 12 hour roasted sussex beef, Yorkshire pudding, roast potatoes & gravy

26 per person

SIDES

*(all GFA except * 7 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

CHATEUBRIAND SHARING PLATTER-2 people (GFA)

Please allow 30 minutes to cook

37.5 per person

Cooked to your liking and served with horseradish sauce & Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese purée & gravy

STEAK

12.5 supplement (GF)

World's best sirloin steak 12 hour roasted medium rare with peppercorn sauce, chips and rocket salad

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DESSERTS

- Tash's brownie** *salted caramel ice cream (Ve, GF)*
Baileys crème brûlée *shortbread & strawberries (GFA)*
Sticky toffee pudding *vanilla ice cream & toffee sauce*
Chocolate pot *chocolate brownie, honeycomb & salted caramel ice cream (GF)*
Banoffee pie
Blackberry & apple crumble *with custard (GFA) / VeA*
Tiramisu cheesecake *& coffee ice cream*
Spiced winter berry meringue *port infused berries, vanilla cream (GF)*
Eton mess *strawberries & cream (GF)*

BRITISH CHEESES

- Choice of 2** (GFA) - supplement 2
Choice of 3 (GFA) - supplement 6
Please let us know if you would like your cheese to be at room temperature when you order your first course.
Black Bomber Cheddar
Oxford Blue
Smoked Cheddar
Goats Cheese
Camembert
Served with crackers, chutney and celery

HOT DRINKS

COFFEES - DECAF OPTIONS AVAILABLE

- Espresso** 2.5 | 4.5
Macchiato 2.5 | 4.5
Double mocha 2.5 | 4.5
Americano 4.5
Cappuccino 4.5
Flat White 4.5
Latte 4
Ice coffee 7
Flavoured syrups 1

HOT CHOCOLATE 7

- TEAS** 4 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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