



Sunday Menu

Two Courses 31 | Three Courses 37

Starters

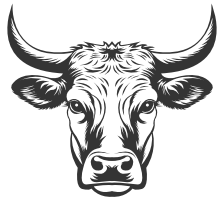
- Bubble & squeak** smoked Royal Windsor bacon, crispy poached egg, HP sauce (GFA)
- Cotswold chicken liver paté** onion jam & toast (GFA)
- Prawn cocktail** Bloody Mary sauce & brown bread (GFA)
- Truffled wild mushrooms** on toast (GFA, VeA)
- French onion soup** & cheese Crouton (GFA)
- Steve's Scotch 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) 8

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





Sunday Menu

Traditional Roasts

(all GFA)

12 hour roasted Hereford beef (medium rare)

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

26 per person (GFA)

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

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

37.5 per person (GFA)

Steak

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

12.5 supplement (GF)

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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**
- Rhubarb crumble** stem ginger ice cream (GFA, VeA)
- Raspberry cheesecake** raspberry ripple ice cream
- Eton mess** strawberries & cream (GF)

British Cheeses

- Choice of 2** (GFA) - supplement 2
- Choice of 3** (GFA) - supplement 6
- 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 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**

Tasting Menu

Why not try our tasting menu?

Available Tuesday to Friday
Lunch and Evening.
Ask one of the staff for more details

£75 per head

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