



Sunday Menu

Two Courses 36 | Three Courses 43

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)
- Cotswold’s chicken liver paté** 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)
- Scottish smoked salmon fishcake** poached egg & caper butter sauce
- 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) 8 supplement
- Royal Windsor pork belly bites** crackling & apple sauce (GF)
- Asparagus** crispy poached egg, parmesan and sun-blushed tomatoes (GF)

Mains

- The Chequers Cheeseburger** (served pink), house dill sauce, lettuce, sweet onions, fries (GFA)
- Market Fish of the day** - supplement 4
- World’s Best fish & chips**, pea purée & tartare sauce
- Bubble burger** bubble & squeak burger, Royal Windsor bacon, smoked cheddar, crispy fried egg in a brioche bun, fries (GFA, VeA)
- Cottage pie** with vegetables & roast potatoes
- 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)
- Cotswold’s chicken Caesar salad** anchovies, crispy bacon bits, house dressing, parmesan & crispy poached egg (GFA)
- Avocado salad** Cotswold’s chicken, Royal Windsor bacon, sun-blushed tomatoes, olives, mixed leaves & crispy poached egg (GF)
- Panko breaded chicken breast burger** smokey tomato salsa, lettuce, smoked cheddar and crispy bacon, fries (GFA)
- Stonor Park venison burger** onion & mushroom truffle jam, garlic mayo, lettuce, beetroot & celeriac slaw, fries (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)

Brill Hill lamb rump (medium rare)

Royal Windsor pork belly

Cotswold's roast chicken & Royal Windsor bacon

Stonor Park venison pave

Steve's ultimate roast beef, chicken & bacon, belly pork, crackling & all the trimmings – supplement 10

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 32 per person (GFA)

Vegetable platter - seasonal vegetables, parsnip crisps, cauliflower cheese purée & gravy 7

Sides

(all GFA except *)

Cauliflower cheese 9

Mac & cheese* 8.5

Ratatouille 6.5

Caesar salad 10

Creamy cheesy dauphinoise potatoes 8.5

Tenderstem broccoli 7

Peas, bacon & shallots 8

Parmesan & truffle chips 8.5

Parmesan & truffle fries 7.5

Roast potatoes 7

Bubble & Squeak 10.5

Star anise carrots 7

Onion rings* 6

Garlic and rosemary cheese topped bread 9

Skinny fries 5

Triple cooked chips 6.5

Beetroot & celeriac slaw 7

Yorkshire pudding 3

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

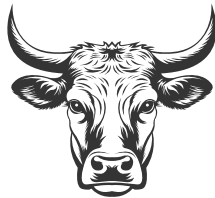
World's best steak served with peppercorn sauce, rocket & parmesan salad & triple-cooked chips

11oz Rib-Eye – supplement (GFA) 16

8oz Fillet – supplement (GFA) 21

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Sunday Menu

Desserts

- Ultimate chocolate mousse** chocolate brownie crumb, blood orange and honeycomb (GF)
- Sticky toffee pudding** vanilla ice cream & toffee sauce
- Vanilla crème brûlée** shortbread (GFA)
- Eton Mess** strawberry coulis, vanilla cream, fresh strawberries and meringue (GF)
- Rhubarb and ginger crumble** custard (GFA, VeA)
- Banoffee pie** bananas, toffee, vanilla cream & chocolate
- Chocolate Brownie** strawberries, honeycomb & salted caramel ice cream (Ve, GF)
- Vanilla Cheesecake** maunuka honey strawberries & strawberry sorbet

Ice Cream / Sorbet

Choice of two scoops

Madagascan Vanilla | Belgian Chocolate | Salted Caramel (Ve) | Sorbet of the day (please ask)

British Cheeses

- Choice of 2 cheeses** (GFA) – supplement 7
 - Choice of 3 cheeses** (GFA) – supplement 10
 - Black Bomber Cheddar | Oxford Blue | Smoked Applewood Cheddar | Goats Cheese | Camembert**
- Served with crackers, chutney & celery.
- Please let us know if you would like your cheese to be at room temperature when you order your first course.

Ports

- Sanderman 20 year old tawny** (50ml) 12
- Taylor’s** (50ml) 10

Hot Drinks

COFFEES – DECAF OPTIONS AVAILABLE

- | | |
|-----------------------------|-----------------------------|
| Espresso 3 5.5 | Flat White 5.5 |
| Macchiato 3 5.5 | Latte 5 |
| Double mocha 3 5.5 | Ice coffee 8 |
| Americano 5.5 | Flavoured syrups 1.5 |
| Cappuccino 5.5 | Hot Chocolate 8 |

TEAS 5 each

- | | |
|-----------------------------------|-----------------------------|
| English breakfast | Chamomile |
| Imperial Earl Grey | Jasmine |
| Saharan Mint | Chun Mee China Green |
| Vanilla Rooibos | Decaf Breakfast |
| Passion fruit & orange | |

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THE CHEQUERS

at Burcot



Young Diners Sunday Menu

Two Courses 21 | Three Courses 27

Starters

Garlic & rosemary cheese topped bread
House-baked focaccia
French onion soup & cheese crouton (GFA)

Mains

Award-winning Oxford College sausages served with fries, peas
World's Best fish & chips with peas
The Chequers Cheeseburger (served well done) & fries (GFA)
Mac 'n' Cheese & garden salad
Tomato & roasted vegetable pasta
Breaded chicken strips fries & peas

Traditional

(all GFA)

12 hour roasted Hereford beef (medium)
Royal Windsor pork belly
Cotswolds roast chicken
NoNut Nut Roast

All roasts above served with relevant sauces & Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese puree & gravy

Desserts

Chocolate Brownie vanilla ice cream (VeA, GF)
Eton Mess strawberry coulis, vanilla cream, fresh strawberries and meringue (GF)
Ultimate chocolate mousse chocolate brownie crumb, blood orange and honeycomb (GF)
Ice Cream two scoops
Madagascan Vanilla | Belgian Chocolate | Strawberry Sorbet (Ve) | Salted Caramel (Ve)

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