
THE CHEQUERS

at Burcot

Tasting Menu

£75 per person

£35 wine flight per person

All wine is served in 100ml





Course 1

French onion soup & cheese crouton (GFA)

Course 2

Steve's Scotch egg, HP sauce

Pinot Noir, Romania





Course 3

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

Chianti Classico, Italy

Course 4

Market Fish of the Day (GF)

Chardonnay, France

Course 5

Sorbet

Course 6

Brill Hill lamb rump, dauphinoise potato, ratatouille, parmesan crisp & jus
(GF)

Rioja Criana, Spain





Course 7

Mini dessert selection of

Sticky toffee pudding, vanilla ice cream & toffee sauce

&

Passion Fruit crème brûlée, mango coulis and coconut and lime shortbread

Sauterne, France

or

Black Bomber Cheddar & Oxford Blue

Sandeman, Portugal

Please speak to our staff about any allergies or
special dietary requirements before you order.
Please be advised nuts are present in the kitchen and bar.

