

# YOUNG DINERS SUNDAY MENU

Two Courses 15 | Three Courses 20

## STARTERS

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**Garlic and rosemary cheese topped loaf**

**Fresh rosemary focaccia**

**Roast vine tomato & basil soup** *with crispy cheese dunker (GFA)*

## MAINS

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**Award-winning Oxford College sausages** *served with fries, peas*

**World's Best fish & chips** *with peas*

**The Chequers Cheeseburger** *(served well done) & fries*

**Macaroni cheese** *and garden salad*

## TRADITIONAL (GFA)

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**12 hour roasted Sussex beef**

**Wiltshire pork belly**

**Cotswolds roast chicken**

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

## DESSERTS

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**Tash's vegan brownie** *salted caramel ice cream (Ve, GF)*

**Crumble of the day** *& vanilla ice cream (GFA, VeA)*

**Eton mess** *whipped vanilla cream, strawberries, meringue & strawberry sauce (GF)*

**Ice Cream** *two scoops*

Madagascan Vanilla | Belgian Chocolate | Salted Caramel (Ve) | Strawberry & Mint | Coffee

(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.

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.