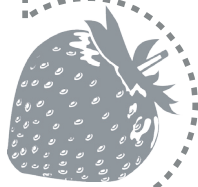


THE CHEQUERS

DESSERT MENU



Crumble of the day & vanilla ice cream £7 GFA | VeA

Chocolate pot, chocolate brownie, honeycomb

& salted caramel ice cream £7.5

Almond milk rice pudding & fruit jam £7 VE | GF

Sticky toffee pudding, vanilla ice cream & toffee sauce £7.5

Crème brûlée, shortbread & strawberries £7.5 GFA

Passion fruit cheesecake, sorbet & honeycomb £8

Cinnamon doughnuts & vanilla custard & apple puree £9

Please allow 15 minutes to cook

Treacle sponge & vanilla custard £7.5

Spiced bread and butter pudding & vanilla ice cream £8

THE CHEQUERS ICE CREAM & SORBET £3 per scoop VeA

Madagascar Vanilla | Belgian Chocolate | Salted Caramel (ice creams)

Passion Fruit | Strawberry (sorbets)

BRITISH CHEESES

Black Bomber | Oxford Blue | Smoked Applewood Cheddar
Goats Cheese | Camembert

Served with crackers, chutney and celery

Choice of 2 cheeses £9 GFA

Choice of 3 cheeses £12.5 GFA

PORTS (50ml)

Graham's £10 | Taylor's £10



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 advised nuts are present in the kitchen and bar.

This menu is subject to a discretionary 12.5% service charge.