

MAIN MENU

Excludes Sundays and set menus

STARTERS

- Steve's Scotch egg** *HP sauce* 8
- Truffled wild mushrooms** *on toast (GFA, VeA)* 8.5
- Prawn cocktail** *Bloody Mary sauce, cucumber, baby gem (GFA)* 8.5
- Cotswold chicken liver pate** *onion jam, toast (GFA)* 8
- Crispy Gressingham duck** *coriander, spring onion, cucumber, pink ginger (GFA)* 9
- French onion soup & cheese crouton** *(GFA)* 8
- Bubble & squeak** *crispy Wiltshire bacon, crispy poached egg, HP sauce (GFA)* 8.5
- Panko breaded calamari** *lemon salad, aioli* 9
- Caesar salad** *Wiltshire bacon, anchovies, croutons, parmesan cheese, Caesar dressing (GFA)* 7.5
- Smoked salmon fishcake** *poached egg and caper butter sauce* 9
- Courgetti** *tenderstem broccoli, goats cheese, sun blushed tomatoes, crouton crumb, garlic & olive oil dressing (GFA, VeA)* 8
- Baked camembert** *rosemary focaccia* 14.5

SHARING BOARDS

Choose a minimum of 3 items to create your own board. Served with relevant pickles, chutneys & sauces.

- Giant queen olives** 4
- Fresh rosemary focaccia** 4
- Snowdonia Black bomber** *(GFA)* 5
- Oxford Blue** *(GFA)* 5
- Smoked Applewood cheddar** *(GFA)* 5
- Goats cheese** *(GFA)* 5
- Fish bites & tartare** 6
- Crackling & apple sauce** 5
- Onion rings** 5.5
- Wiltshire pork bites & apple sauce** *(GF)* 8
- Caesar salad** 7.5
- Garlic and rosemary cheese topped loaf** *(GFA)* 7
- Scotch egg** 8
- Cotswolds chicken liver pate** *(GFA)* 8
- Smoked salmon fishcake & poached egg & caper butter sauce** 9
- Prawns in Bloody Mary sauce** *(GFA)* 8.5
- Calamari** 9
- Crab tempura** 9.5
- Baked Camembert & rosemary focaccia** 14.5

(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

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MAINS

Courgetti tenderstem broccoli, goats cheese, sun blushed tomatoes, crouton crumb, garlic & olive oil dressing (GFA, VeA) 15

Soft shell crab tempura sweet chilli dip aioli, fries & salad 23

Gressingham duck breast buttered greens, dauphinoise potatoes & jus (GF) 23

Market Fish of the day Market Price

Brill Hill lamb rump broccoli, dauphinoise potato & lamb jus (GF) 24

Wiltshire pork belly buttery mash, seasonal greens, apple puree, crackling & jus (GF) 22

PUB CLASSICS

World's Best fish & chips Torbay haddock cooked in beef dripping, pea purée & tartare sauce 16

Award-winning Oxford College sausages & mash onion jus (VeA) 14

Chequers Hamburger (served pink) house dill sauce, lettuce, cheese, sweet onions (GFA) 13

Vegan burger vegan cheese, sweet onions, baby gem (VE) 12.5

Pie of the day onion gravy 14

SIDES

Garden salad 4

Seasonal greens 4

Rocket and parmesan salad 6.5

Green beans with garlic 5.5

Caesar salad 7.5

Buttered star anise carrots 5

Courgetti, sundried tomatoes, goats cheese 7.5

Tenderstem broccoli 4.5

Tenderstem broccoli, peas and greens 5

Roast vegetable ratatouille 5

Peas, Wiltshire bacon, shallots & garlic herb butter 5.5

Truffled wild mushrooms 7

Cauliflower cheese 7

Mac 'n' cheese 6.5

French fries 4

Triple cooked chips 5.5

Parmesan & truffle triple cooked chips 7

Onion rings 5.5

Herb roasted new potatoes 5.5

Buttery mash 5

Dauphinoise potatoes 5

Mash, trio of melted cheese, crispy Wiltshire

bacon & shallots 7

Garlic & rosemary cheese topped loaf 7

Bubble & squeak, Wiltshire bacon, poached egg 8.5

Calamari 8.5

Crab 9.5

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STEAKS

All steaks are served with Steve's Magic Mushroom Ketchup.

Rib-Eye Steak (11oz) 29

Sirloin Steak (9oz) 26

Fillet Steak (8oz) 34*

Chateaubriand for two (16-18oz) *Please allow 30 minutes to cook* 70

Our British beef, reared in Sussex, is some of the tastiest & rarest beef you'll find on a menu in Oxfordshire. From an award winning pedigree herd at Coopers Farm, these dark brown cattle are 100% grass fed, antibiotic free & slowly reared to produce rich, succulent & delicious dry aged beef.

SAUCES

(all GF, 2.75 each)

Peppercorn

Blue cheese

Veal jus

Garlic & herb butter

Smokey BBQ

Crispy truffled hen's egg

SURF IT UP

Crab 9.5

Calamari 8.5

SALADS

Prawn cocktail *Bloody Mary sauce, cucumber, baby gem (GFA)* 17

Crispy Gressingham duck *coriander, spring onion, cucumber & pink ginger (GFA)* 17

Cotswolds chicken Caesar salad *anchovies, Wiltshire smoked back bacon, house dressing, parmesan & crispy poached egg (GFA)* 17

Avocado salad *Cotswold chicken, Wiltshire bacon, sun blushed tomatoes, green beans, olives, mixed leaves & crispy poached egg (GF)* 18

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DESSERT MENU

TRADITIONAL

- Crumble of the day** & vanilla ice cream (GFA, VeA) 7.5
- Chocolate pot** chocolate brownie, honeycomb & salted caramel ice cream 8
- Almond milk rice pudding** & fruit jam (GF, VE) 7.5
- Sticky toffee pudding** vanilla ice cream & toffee sauce 8
- Crème brûlée** shortbread & strawberries (GFA) 8
- Passion fruit cheesecake** sorbet & honeycomb 9
- Cinnamon doughnuts** & vanilla custard & apple puree 10.5
Please allow 15 minutes to cook
- Treacle sponge** & vanilla custard 8.5
- Spiced bread and butter pudding** & vanilla ice cream 8.5

ICE CREAM & SORBETS

(VeA) per scoop 3

- Madagascar Vanilla | Belgian Chocolate | Salted Caramel** (ice creams)
- Passion Fruit | Strawberry** (sorbets)

BRITISH CHEESES

- Choice of 2 cheeses** (GFA) 10
- Choice of 3 cheeses** (GFA) 13.5
- Please let us know if you would like your cheese to be at room temperature when you order your first course.*
- Black Bomber | Oxford Blue | Smoked Applewood Cheddar | Goats Cheese | Camembert**
- Served with crackers, chutney and celery.*

PORTS

- Sanderman 20 year old tawny** (50ml) 10
- Taylor's** (50ml) 8

HOT DRINKS

COFFEES

- Espresso** 2 | 4
- Americano** 4
- Cappuccino** 3.5
- Flat White** 3.5
- Latte** 3.5
- Flavoured syrups** 1

Decaf options are available

HOT CHOCOLATE 6

TEAS 3.5 each

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

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