

# SUNDAY MENU

Two Courses 29 | Three Courses 35

## STARTERS

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**Bubble & squeak** smoked Wiltshire bacon, crispy poached egg, HP sauce (GFA)

**Cotswold chicken liver paté** onion jam & toast (GFA)

**Prawn cocktail** Bloody Mary sauce & brown bread (GFA)

**Truffled wild mushrooms** on toast (GFA, VeA)

**French onion soup** & cheese crouton (GFA)

**Steve's Scotch egg** & HP sauce

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

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

**Panko breaded calamari** lemon salad & aioli

**Smoked salmon fishcake** poached egg and caper butter sauce

**Caesar salad** Wiltshire bacon, anchovies, croutons, parmesan cheese & Caesar dressing (GFA)

**Pork belly** crackling bites & apple sauce

## MAINS

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**The Chequers Hamburger** (served pink), burger sauce, sweet onions, smoked cheddar & fries (GFA)

**Soft shell crab tempura** sweet chilli sauce, aioli & fries

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

**Market Fish of the day**

**Vegan Burger** vegan cheese, sweet onions, and tomatoes baby gem (VE)

**Pie of the day** with vegetables & roast potatoes

**Courgetti** tenderstem broccoli, goats cheese, oregano, sun blushed tomatoes, crouton crumb, garlic & olive oil sauce (GFA, VeA)

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

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

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

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

(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.

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## TRADITIONAL MAINS

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*(all GF, except Nut Roast)*

**12 hour roasted rare Sussex beef**

**Brill Hill lamb rump** *(medium rare)*

**Wiltshire pork belly**

**Cotswold roast chicken & Wiltshire bacon**

**Nut Roast**

*All served with relevant sauces & Yorkshire pudding, roast potatoes, seasonal vegetables, parsnip crisps, cauliflower cheese purée & gravy*

## SIDES

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*(all GF except onion rings) 6.5 each*

**Cauliflower cheese**

**Mac & cheese**

**Ratatouille**

**Caesar salad** (GFA)

**Dauphinoise potatoes**

**Tenderstem broccoli**

**Peas, bacon & shallots**

**Roast potatoes**

**Bubble & Squeak**

**Star anise carrots**

**Onion rings**

**Vegetable platter** (GFA)

**Garlic and rosemary cheese topped loaf** (GFA)

## ROAST SHARING PLATTER - 2 PEOPLE

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*Please enquire before ordering as this may not be available on the day (GFA)*

24 per person

**Yorkshire pudding** filled with Sussex beef and horseradish, Wiltshire pork belly bites, crackling & apple sauce, Cotswolds roast chicken and Wiltshire smoked back bacon, roast potatoes, gravy

**Add vegetable platter** 6

## CHATEUBRIAND SHARING PLATTER - 2 PEOPLE

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*Please allow 30 minutes to cook*

35 per person

*Cooked to your liking and served with horseradish sauce & Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese purée & gravy*

## STEAK

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10 supplement (GF)

**World's best sirloin steak** 12 hour roasted medium rare with peppercorn sauce, chips and rocket salad

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## DESSERTS

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**Almond rice pudding & fruit jam** (GFA, VE)

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

**Passion fruit cheesecake sorbet & honeycomb**

**Treacle sponge & vanilla custard**

**Sticky toffee pudding vanilla ice cream & toffee sauce**

**Crème brûlée shortbread & strawberries** (GFA)

**Spiced bread and butter pudding & vanilla ice cream**

**Chocolate pot chocolate brownie, honeycomb & salted caramel ice cream**

## BRITISH CHEESES

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**Choice of 2** (GFA)

**Choice of 3** (GFA) - supplement 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 Cheddar**

**Goats Cheese**

**Camembert**

*Served with crackers, chutney and celery*

## HOT DRINKS

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### 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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