

YOUNG DINERS MENU

STARTERS

Garlic and rosemary cheese topped loaf 4

Fresh rosemary focaccia 3.5

MAINS

Award-winning Oxford College sausages served with mash, peas and gravy 10

World's Best fish & chips with peas 10

The Chequers Cheeseburger (served well done) with fries (GFA) 10

Cotswolds roast chicken with peas, carrots & fries (GF) 10

Mac'n' Cheese parmesan crisp & salad 10

SIDES

(all GF, 3.5 each)

Carrots & peas

Tenderstem broccoli

Garden salad

DESSERTS

Chocolate brownie & vanilla ice cream 5

Doughnuts with cinnamon sugar, vanilla custard & apple puree 5

Crumble of the day & vanilla ice cream (GFA, VeA) 5

Selection of ice creams & sorbets (GF, VeA) per scoop 3

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

Passion Fruit | Strawberry (sorbets)

(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.