

THE CHEQUERS

CONTEMPORARY BRITISH FOOD

STARTERS

Steve's scotch egg & HP sauce £7.5*

Wild mushrooms on toast & truffles £8 GFA | VeA

Prawn cocktail, Bloody Mary sauce, cucumber & baby gem £8 GFA

Cotswold chicken liver pate, onion jam & toast £7.5 GFA

Crispy Gressingham duck, coriander, spring onion, cucumber & pink ginger £8.5 GFA

French onion soup & cheese crouton £7 GFA

Bubble & Squeak, crispy Wiltshire bacon, crispy poached egg & HP sauce £7.5 GFA

Panko breaded calamari, lemon salad & aioli £8.5

Caesar salad Wiltshire bacon, anchovies, croutons, parmesan cheese & Caesar dressing £6.5 GFA

Scallops served with pea puree, bacon and shallots with crispy chicken skin £17 GF

Smoked salmon fishcake & poached egg and caper butter sauce £8

Courgetti, tenderstem broccoli, goats cheese, sun blushed tomatoes, crouton crumb & garlic and olive oil dressing £7.5 GFA | VeA

Baked camembert & rosemary focaccia £12.5



SHARING BOARDS

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

Giant queen olives | Fresh rosemary focaccia | £3.5 per item

Snowdonia Black bomber | Oxford blue | Smoked Applewood cheddar | Goats cheese £4.5 per item All GFA

Fish bites & tartare | Crackling & apple | Onion rings £5 per item

Wiltshire pork bites & apple £7 GF | Caesar salad | Garlic and rosemary cheese topped loaf GFA £6.5 per item

Scotch egg | Cotswolds chicken liver pate GFA £7 per item

Smoked salmon fishcake & poached egg & caper butter sauce | Prawns in Bloody Mary sauce GFA | Calamari | Crab tempura £8.5 per item

Baked Camembert & rosemary focaccia £12.5



STEAKS

All steaks are served with Steve's Magic Mushroom Ketchup

Rib-Eye Steak 11oz	£27
Sirloin Steak 9oz	£24
Fillet Steak 8oz	£31*
Chateaubriand for two 16-18oz	£65

Please allow 30 minutes to cook

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

Peppercorn | Blue cheese | Veal jus | Garlic & herb butter | Smokey BBQ | Crispy truffled hens egg £2.75 All GF

SURF IT UP

Crab £8 | Calamari £8



SIDES

Garden salad £3.5 | Rocket and parmesan salad £5 | Seasonal greens £3.5 | Green beans with garlic £5 | Caesar salad £6.5 | Buttered star anise carrots £4.5
Courgetti, sundried tomatoes, goats cheese £7.5 | Tenderstem broccoli £4.5 | Tenderstem broccoli, peas and greens £5 | Roast vegetable ratatouille £4.5
Peas, Wiltshire bacon, shallots & garlic herb butter £5.5 | Truffled wild mushrooms £6 | Cauliflower cheese £6 | Mac 'n' cheese £6 | French fries £4
Triple cooked chips £5 | Parmesan & truffle triple cooked chips £6.5 | Onion rings £5 | Herb roasted new potatoes £5 | Buttery mash £4.5 | Dauphinoise potatoes £5
Mash, melted trio of cheese with crispy Wiltshire bacon & shallots £6 | Garlic & rosemary cheese topped loaf £6.5
Bubble & squeak, Wiltshire bacon, poached egg £7.5 | Calamari £8.5 | Crab £8.5

MAINS

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

Soft shell crab tempura, sweet chilli dip aioli, fries & salad £19

Gressingham duck breast, buttered greens, dauphinoise potatoes & jus £20 GF

Market Fish of the day £ Market Price

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

Wiltshire pork belly, buttery mash, seasonal greens, apple puree, crackling & jus £19 GF

Cotswold half roast chicken served with garlic green beans, thyme roasted new potatoes & jus £21 GF



SALADS

Prawn cocktail, Bloody Mary sauce, cucumber & baby gem £15 GFA

Crispy Gressingham duck, coriander, spring onion, cucumber & pink ginger £15 GFA

Cotswolds roast chicken Caesar salad, anchovies, Wiltshire smoked back bacon, house dressing, parmesan & crispy poached egg £15* GFA

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



Is a charity based in Didcot, with three key objectives:
to reduce food waste,
provide food to those in need through local charities
and to provide training to those marginalised in the job market

50p from every item marked with a *
goes to the above charity

PUB CLASSICS

World's Best fish & chips, Torbay haddock cooked in beef dripping, pea purée & tartare sauce £15

Award-winning Oxford College sausages & mash, onion jus £14 VeA

The Chequers Hamburger (served pink), Steve's house dill sauce, lettuce, cheese, sweet onions £12 GFA

Vegan burger, vegan cheese, sweet onions, baby gem £12 VE

The Chequers sirloin steak and mushroom pie & onion gravy £13*

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.