

THE CHEQUERS

SUNDAY LUNCH MENU

Two Courses £26 Three Courses £31

STARTERS

- 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**
- Wild mushrooms on toast with truffles **GFA | VeA**
- French onion soup with a 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 and olive oil dressing. **GFA | VeA**
- Panko breaded calamari, lemon salad & aioli
- Loch Fyne smoked salmon, caperberries, pickled shallots, brown bread & butter **GFA**
- Bresola, parmesan & rocket salad, olive oil & balsamic



MAINS

- 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
- Courgetti, tenderstem broccoli, goats cheese, oregano, sun blushed tomatoes, crouton crumb, garlic & olive oil sauce **GFA | VeA**
- Vegan Burger, vegan cheese, sweet onions, and tomatoes baby gem **VE**

SUNDAY LUNCH ALL **GFA** (Except Nut Roast)

TRADITIONAL

- 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, cauliflower cheese puree & gravy.



ROAST SHARING PLATTER **GFA**

(2 people - £21 pp)

- 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 for £5

SALADS **GFA**

- Cotswold chicken Caesar | Prawn cocktail
- Gressingham crispy duck

DESSERTS

- Almond rice pudding with fruit jam **VE | GFA**
- Crumble of the day with vanilla ice cream **GFA | VeA**
- Mango cheesecake, passionfruit sorbet & honeycomb
- Lemon meringue pie
- Sticky toffee pudding, vanilla ice cream & toffee sauce
- Crème brûlée, shortbread & strawberries **GFA**
- White chocolate pannacotta & frozen mixed berries **GF**
- Chocolate pot, chocolate brownie, honeycomb with salted caramel ice cream



BRITISH CHEESES

- Black Bomber | Oxford Blue | Smoked Cheddar | Goats Cheese | Brie
- Served with crackers, chutney and celery **GFA**
- Choice of 2 of the above or £4 supplement for 3
- (Please let us know if you would like your cheese to be at room temperature when you order your first course)

MEAT PLATTER

CHATEAUBRIAND SHARING PLATTER **GFA**

(2 people - £35pp)

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

Please allow 30 minutes to cook.

- BRESOLA**, Chorizo, Parma Ham, Rosemary focaccia, Giant queen olives, parmesan & rocket salad, Mozzarella and tomato.

STEAK (£10 supplement) **GF**

- Ribeye steak with peppercorn sauce, chips and rocket salad

SIDES £5 each

- Cauliflower cheese | Ratatouille | Caesar salad **GFA**
- Dauphinoise potatoes | Tenderstem broccoli
- Peas, bacon & shallots | Roast potatoes
- Bubble & Squeak | Star anise carrots | Onion rings
- Garlic and rosemary cheese topped loaf **GFA**

All **GF** except onion rings

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.

