

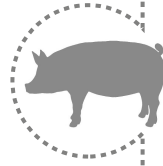
THE CHEQUERS

SUNDAY MENU

Two Courses £27 Three Courses £33

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 & 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**



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 - £22pp)

- 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 £6

SALADS **GFA**

- Cotswold chicken Caesar | Prawn cocktail
- Gressingham crispy duck | Avocado salad, Cotswold chicken, Wiltshire bacon, sun blushed tomatoes, green beans, olives, mixed leaves & crispy poached egg

CHATEUBRIAND

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.

STEAK (£10 supplement) **GF**

- Ribeye steak with peppercorn sauce, chips and rocket salad



SIDES £6 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 | Garlic and rosemary cheese topped loaf **GFA**

All GF except onion rings

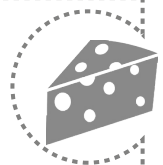
BRITISH CHEESES

- Black Bomber | Oxford Blue | Smoked Cheddar | Goats Cheese | Camembert

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)



- Almond rice pudding with fruit jam **VE | GFA**
- Crumble of the day with vanilla ice cream **GFA | VeA**
- Passionfruit 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 with salted caramel ice cream

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.

GF: Gluten free GFA: Gluten free available

V: Vegetarian VE: Vegan VeA: Vegan Option Available