

# YOUNG DINERS MENU

*Excludes Sundays*

## STARTERS

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- Garlic & rosemary cheese topped loaf** 5
- Fresh rosemary focaccia** 4
- French onion soup & cheese crouton (GFA)** 5

## MAINS

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- Award-winning Oxford College sausages served with mash, peas and gravy** 12
- World's Best fish & chips with peas** 12
- The Chequers Cheeseburger (served well done) with fries (GFA)** 12
- Cotswolds roast chicken with peas, carrots & fries (GF)** 12
- Mac 'n' Cheese & garden salad** 12

## SIDES

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*(all GF, 4.5 each)*

- Carrots & peas**
- Tenderstem broccoli**
- Garden salad**

## DESSERTS

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- Tash's brownie salted caramel ice cream (Ve/GF)** 6
  - Doughnuts with cinnamon sugar, vanilla custard & strawberry jam** 6
  - Blackberry & apple crumble with custard (GFA) / (VeA)** 6
  - Chocolate pot chocolate brownie, honeycomb & salted caramel ice cream (GF)** 6
  - Ice cream per scoop** 3
- Madagascan Vanilla | Belgian Chocolate | Salted Caramel (Ve) | Coffee

(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.

Guests with allergies are advised to assess their own level of risk and consume dishes at their own risk.

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.