

# YOUNG DINERS SUNDAY MENU

Two Courses 18.5 | Three Courses 23.5

## STARTERS

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**Garlic & rosemary cheese topped loaf**

**Fresh rosemary focaccia**

**French onion soup & cheese crouton (GFA)**

## MAINS

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**Award-winning Oxford College sausages** served with fries, peas

**World's Best fish & chips** with peas

**The Chequers Cheeseburger** (served well done) & fries

**Mac 'n' Cheese** & garden salad

## TRADITIONAL (GFA)

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(all GF)

**12 hour roasted Sussex beef** (medium rare)

**Wiltshire pork belly**

**Cotswolds roast chicken**

**NoNut Nut Roast**

All roasts above served with relevant sauces & Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese puree & gravy

## DESSERTS

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**Tash's brownie** salted caramel ice cream (Ve, GF)

**Blackberry & apple crumble** with custard (GFA) / (VeA)

**Chocolate pot** chocolate brownie, honeycomb & salted caramel ice cream (GF)

**Eton mess** strawberries & cream (GF)

**Ice Cream** two scoops

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.