



Young Diners Sunday Menu

Two Courses 18.5 | Three Courses 23.5

Starters

Garlic & rosemary cheese topped loaf
House-baked focaccia
French onion soup & cheese crouton (GFA)

Mains

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

(all GFA)

12 hour roasted Hereford beef (medium rare)
Royal Windsor 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

Tash's brownie salted caramel ice cream (Ve, GF)
Rhubarb crumble stem ginger ice cream (GFA, VeA)
Chocolate pot chocolate brownie, honeycomb & salted caramel ice cream (GF)
Eton mess strawberries & cream (GF)
Ice Cream two scoops
Madagascar Vanilla | Belgian Chocolate | Salted Caramel (Ve) | Raspberry Ripple | Stem Ginger

