

THE CHEQUERS

DESSERT MENU



DESSERTS

Crumble of the day with vanilla ice cream **£7** GFA | VeA

Chocolate pot, chocolate brownie, honeycomb
with salted caramel ice cream **£7.5**

Almond milk rice pudding with fruit jam **£7** VE | GF

Lemon meringue pie **£8**

Sticky toffee pudding, vanilla ice cream & toffee sauce **£7.5**

Crème brulée, shortbread & strawberries **£7.5** GFA

Mojito panna cotta, mint sorbet, lime & rum syrup **£8** GFA

Cinnamon doughnuts with vanilla custard & apple puree **£9**

Please allow 15 minutes to cook

Dark chocolate cheesecake, chocolate brownie & blood orange sorbet **£8.5**

Christmas Pudding with vanilla cognac clotted cream **£7.5** VeA | GF

(Available from 1st December)

THE CHEQUERS ICE CREAM & SORBET £2.5 per scoop VeA

Madagascan Vanilla | Belgian Chocolate | Salted Caramel (ice creams)

Lime & Mint | Blood Orange | Passion Fruit | Strawberry | Lemon (sorbet)

BRITISH CHEESES

Black Bomber | Oxford Blue | Smoked Cheddar | Goats Cheese | Brie

Served with crackers, chutney and celery

Choice of 2 cheeses **£7** GFA

Choice of 3 cheeses **£11** GFA

PORTS (50ml)

Graham's **£10** | Taylor's **£10**



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 advised nuts are present in the kitchen and bar.

This menu is subject to a discretionary 12.5% service charge.