

# THE CHEQUERS

CONTEMPORARY BRITISH FOOD

## STARTERS

Steve's scotch egg & HP sauce £7\*

Wild mushrooms on toast with truffles £8 GFA | VeA

Prawn cocktail, Bloody Mary sauce, cucumber & baby gem £8 GFA

Cotswold chicken liver pate, onion jam & toast £7 GFA

Crispy Gressingham duck, coriander, spring onion, cucumber & pink ginger £8.5 GFA

French onion soup with a cheese crouton £6.5 GFA

Bubble & Squeak, crispy Wiltshire bacon, crispy poached egg & HP sauce £7.5 GFA

Panko breaded calamari, lemon salad & aioli £8

Caesar salad £6.5 GFA

Loch Fyne smoked salmon, bruschetta with cream cheese, capers & lemon leaves £8 GFA

Courgetti, tenderstem broccoli, goats cheese, sun blushed tomatoes, crouton crumb with garlic and olive oil dressing £7.5 GFA | VeA



## SHARING BOARDS

Choose a minimum of 3 items to create your own board. Served with relevant pickles, chutneys & sauces.

Giant queen olives | Fresh rosemary focaccia | £3.5 per item

Black bomber | Oxford blue | Smoked cheddar | Goats cheese | Brie £4.5 per item All GFA

Fish bites & tartare | Crackling & apple | Onion rings £5 per item

Wiltshire pork bites & apple £6 GF

Caesar salad | Garlic and rosemary cheese topped loaf GFA £6.5 per item

Scotch egg | Cotswolds chicken liver pate GFA £7 per item

Loch Fyne smoked salmon GFA | Prawns in Bloody Mary sauce GFA | Calamari | Crab tempura £8 per item



## STEAKS

All steaks are served with Steve's Magic Mushroom Ketchup

Rib-Eye Steak 11oz £24

Sirloin Steak 9oz £24

Fillet Steak 8oz £29.50\*

Chateaubriand for two £59

Please allow 30 minutes to cook

Our British beef, reared in Sussex, is some of the tastiest & rarest beef you'll find on a menu in Oxfordshire. From an award winning pedigree herd at Coopers Farm, these dark brown cattle are 100% grass fed, antibiotic free & slowly reared to produce rich, succulent & delicious dry aged beef.

## SAUCES

Peppercorn | Blue cheese | Truffled wild mushroom | Veal jus  
Garlic & herb butter | Smokey BBQ | Crispy truffled hens egg  
£2.5 All GF

## SURF IT UP

Crab £8 | Calamari £8



## SIDES

Tenderstem broccoli £4.5 | Garden salad £3.5 | Seasonal greens £3.5 | Tenderstem broccoli, peas and greens £5 | Rocket and parmesan salad £5 | Caesar salad £6.5

Vine tomatoes £5 | Roast vegetable ratatouille £4.5 | Peas, Wiltshire bacon, shallots & garlic herb butter £5.5 | Truffled wild mushrooms £6

Cauliflower cheese £6 | Buttered star anise carrots £4.5 | Courgetti, sundried tomatoes, goats cheese £7.5

French fries £4 | Herb roasted new potatoes £5 | Buttery mash £4.5 | Triple cooked chips £4.5 | Melted cheese mash with crispy Wiltshire bacon & shallots £6

Dauphinoise potatoes £5 | Parmesan & truffle triple cooked chips £6.5

Garlic & rosemary cheese topped loaf £6.5 | Onion rings £5 | Bubble & squeak, Wiltshire bacon, poached egg £7.5 | Mac 'n' cheese £6 | Calamari £8

## PUB CLASSICS

World's Best fish & chips, Torbay haddock cooked in beef dripping, pea purée & tartare sauce £14.5

Award-winning Oxford College sausages & mash, onion jus £14 VeA

The Chequers Hamburger (served pink), Steve's house dill sauce, lettuce, cheese, sweet onions £12 GFA

Vegan burger, vegan cheese, sweet onions, baby gem £12 Ve

The Chequers sirloin steak and mushroom pie & onion gravy £13\*

## THE ROAST PLATTER FOR TWO

Cotswolds roast chicken breasts, Cotswolds roast chicken legs, roasted herb potatoes, star anise carrots, tenderstem broccoli, sausage and bacon & chicken jus £45\* GFA

## MAINS

Courgetti, tenderstem broccoli, goats cheese, sun blushed tomatoes, crouton crumb with garlic oil dressing £15 GFA VeA

Rolled shoulder of lamb, dauphinoise potatoes, star anise carrot, & jus £22 GF

Wiltshire pork belly, herb new potatoes, broccoli, peas & greens, apple puree, crackling & jus £17 GF

Soft shell crab tempura, sweet chilli dip aioli, fries & salad £19

Braised short rib of beef (on the bone), horseradish mash and star anise carrot £19 GF

Gressingham duck breast, buttered greens, dauphinoise potatoes, jus £19 GF

Market Fish of the day £ Market Price

Roast turkey served with cranberry sauce, roast potatoes, sausage & bacon, seasonal vegetable & turkey jus £19.5 GFA Available from 1st December



## SALADS

Prawn cocktail, Bloody Mary sauce, cucumber & baby gem £15 GFA

Crispy Gressingham duck, coriander, spring onion, cucumber & pink ginger £15 GFA

Cotswolds roast chicken Caesar salad, anchovies, Wiltshire smoked back bacon, house dressing, parmesan & crispy poached egg £14\* GFA

## SOFEA

Is a charity based in Didcot, with three key objectives:  
to reduce food waste,  
provide food to those in need through local charities  
and to provide training to those marginalised in the job market

50p from every item marked with a \*  
goes to the above charity

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.