

# THE CHEQUERS

## SUNDAY LUNCH MENU

Two Courses **£26** Three Courses **£31**

### STARTERS

Bubble & Squeak, smoked Wiltshire bacon, crispy poached egg, HP sauce **GFA**

Cotswold chicken liver paté, onion jam & toast **GFA**

Prawn cocktail, Bloody Mary sauce & brown bread **GFA**

Wild mushrooms on toast with truffles **GFA** | **VeA**

Loch Fyne smoked salmon with toasted bruschetta & cream cheese **GFA**

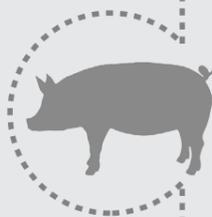
French onion soup with a cheese crouton **GFA**

Steve's scotch egg & HP sauce

Crispy Gressingham duck salad, coriander, spring onion, cucumber & pink ginger **GFA**

Courgetti, tenderstem broccoli, goats cheese, sun blushed tomatoes, crouton crumb and garlic and olive oil dressing. **GFA** | **VeA**

Panko breaded calamari, lemon salad & aioli



### MAINS

The Chequers Hamburger (served pink), burger sauce, sweet onions, smoked cheddar & fries **GFA**

Soft shell crab tempura, sweet chilli sauce, aioli & fries

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

Market Fish of the day

Courgetti, tenderstem broccoli, goats cheese, oregano, sun blushed tomatoes, crouton crumb, garlic & olive oil sauce **GFA** | **VeA**

Vegan Burger, vegan cheese, sweet onions, and tomatoes baby gem **VE**

### SALADS **GFA**

Cotswold chicken Caesar | Prawn cocktail  
Gressingham crispy duck

### SUNDAY LUNCH **ALL GFA** (Except Nut Roast)

#### TRADITIONAL

12 hour roasted rare Sussex beef | Brill Hill lamb rump (medium rare)

Wiltshire pork belly | Cotswold roast chicken & Wiltshire bacon | Nut Roast

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

#### ROAST SHARING PLATTER **GFA**

(2 people - £19.50pp)

Yorkshire pudding filled with Sussex beef and horseradish, Wiltshire pork belly bites, crackling & apple sauce, Cotswolds roast chicken and Wiltshire smoked back bacon, roast potatoes, gravy.

Add vegetable platter for £5



### DESSERTS

Almond rice pudding with fruit jam **VE** | **GFA**

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

Dark chocolate cheesecake, chocolate brownie & blood orange sorbet

Lemon meringue pie

Sticky toffee pudding, vanilla ice cream & toffee sauce

Crème brûlée, shortbread & strawberries **GFA**

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

Chocolate pot, chocolate brownie, honeycomb with salted caramel ice cream

Xmas Pudding with vanilla cognac clotted cream **VeA** | **GF** Available from 1st December

#### BRITISH CHEESES

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

Served with crackers, chutney and celery **GFA**

Choice of 2 of the above or £4 supplement for 3

(Please let us know if you would like your cheese to be at room temperature when you order your first course)



### CHATEAUBRIAND

#### SHARING PLATTER **GFA**

(2 people - £35pp)

Cooked to your liking and served with horseradish sauce & Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese puree & gravy.

Please allow 30 minutes to cook.

#### STEAK (£10 supplement) **GF**

Ribeye steak with peppercorn sauce, chips and rocket salad



### SIDES **£5 each**

Cauliflower cheese | Ratatouille | Caesar salad **GFA**

Dauphinoise potatoes | Tenderstem broccoli

Peas, bacon & shallots | Roast potatoes

Bubble & Squeak | Star anise carrots | Onion rings

Garlic and rosemary cheese topped loaf **GFA**

All **GF** except onion rings

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.

**GF:** Gluten free **GFA:** Gluten free available

**V:** Vegetarian **VE:** Vegan **VeA:** Vegan Option Available