

SUNDAY MENU

Two Courses 30 | Three Courses 36

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)*
- Truffled wild mushrooms** *on toast (GFA, VeA)*
- French onion soup** & *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 & olive oil dressing (GFA, VeA)*
- Panko breaded calamari** *lemon salad & aioli*
- Caesar salad** *Wiltshire bacon, anchovies, croutons, parmesan cheese & Caesar dressing (GFA)*
- Smoked salmon fishcake** *poached egg and caper butter sauce*
- Wiltshire Pork belly bites** *crackling bites & apple sauce (GF)*

MAINS

- The Chequers Cheeseburger** *(served pink), burger sauce, sweet onions, fries (GFA)*
- Soft shell crab tempura** *sweet chilli sauce, aioli & fries*
- Market Fish of the day**
- World's Best fish & chips** *Torbay haddock cooked in beef dripping, pea purée & tartare sauce*
- Vegan Burger** *vegan cheese, sweet onions, and tomatoes baby gem (VE)*
- Cottage pie** *with vegetables & roast potatoes (GFA)*
- Courgetti** *tenderstem broccoli, goats cheese, oregano, sun blushed tomatoes, crouton crumb, garlic & olive oil sauce (GFA, VeA)*
- Prawn cocktail** *Bloody Mary sauce, cucumber, baby gem (GFA)*
- Crispy Gressingham duck** *coriander, spring onion, cucumber & pink ginger (GFA)*
- Cotswolds chicken Caesar salad** *anchovies, Wiltshire smoked back bacon, house dressing, parmesan & crispy-poached egg (GFA)*
- Avocado salad** *Cotswold chicken, Wiltshire bacon, sun blushed tomatoes, olives, mixed leaves & crispy poached egg (GF)*
- Cotswolds chicken breast burger** *cheese, bacon, BBQ sauce, fries (GFA)*
- Posh chilli dog (spicy)** *Oxford College chilli sausage, crispy onions, mustard, ketchup & brioche bun & fries*

(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.

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TRADITIONAL ROASTS

(all GFA)

12 hour roasted Sussex beef (medium rare)

Brill Hill lamb rump (medium rare)

Wiltshire pork belly

Cotswold roast chicken & Wiltshire bacon

NoNut Nut Roast

All served with relevant sauces & Yorkshire pudding, roast potatoes, seasonal vegetables, parsnip crisps, cauliflower cheese purée & gravy

ROAST SHARING PLATTER-2 people (GFA)

Cotswolds chicken breast, Wilshire pork bites, 12 hour roasted sussex beef, Yorkshire pudding, roast potatoes & gravy

25 per person

SIDES

*(all GFA except * 7 each)*

Cauliflower cheese

Mac & cheese*

Ratatouille

Caesar salad

Dauphinoise potatoes

Tenderstem broccoli

Peas, bacon & shallots

Parmesan & truffle chips

Roast potatoes

Bubble & Squeak

Star anise carrots

Onion rings*

Vegetable platter

Garlic and rosemary cheese topped loaf

Skinny fries

Triple cooked chips

CHATEUBRIAND SHARING PLATTER-2 people (GFA)

Please allow 30 minutes to cook

37.5 per person

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

STEAK

12.5 supplement (GF)

World's best sirloin steak 12 hour roasted medium rare with peppercorn sauce, chips and rocket salad

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DESSERTS

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

Baileys crème brûlée *shortbread & strawberries (GFA)*

Sticky toffee pudding *vanilla ice cream & toffee sauce*

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

Banoffee pie

Rhubarb & ginger crumble *& vanilla ice cream (GFA, VeA)*

Tiramisu cheesecake *& coffee ice cream*

Lemon posset *strawberry puree & Shortbread (GFA)*

Pavlova *passion fruit, pineapple & vanilla cream (GF)*

Eton mess *strawberries & cream (GF)*

BRITISH CHEESES

Choice of 2 (GFA) - supplement 2

Choice of 3 (GFA) - supplement 6

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

Black Bomber

Oxford Blue

Smoked Cheddar

Goats Cheese

Camembert

Served with crackers, chutney and celery

HOT DRINKS

COFFEES - DECAF OPTIONS AVAILABLE

Espresso 2.5 | 4.5

Macchiato 2.5 | 4.5

Double mocha 2.5 | 4.5

Americano 4.5

Cappuccino 4.5

Flat White 4.5

Latte 4

Flavoured syrups 1

HOT CHOCOLATE 6

TEAS 3.75 each

English breakfast

Imperial Earl Grey

Saharan Mint

Vanilla Rooibos

Passion fruit & orange

Chamomile

Jasmine

Chun Mee China Green

Decaf Breakfast

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