

YOUNG DINERS SUNDAY MENU

Two Courses 17.5 | Three Courses 22.5

STARTERS

Garlic & rosemary cheese topped loaf
Fresh rosemary 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 (GFA)

(all GF)

12 hour roasted Sussex beef (medium rare)
Wiltshire 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 & ginger crumble & vanilla 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) | Coffee

(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.