

“Putting the fun back on the plate”

Steve Sanderson, Chef-Owner

MAIN MENU

Excludes Sundays and set menus

STARTERS

- Steve's Scotch egg** *HP sauce* 9
- Truffled wild mushrooms** *on toast (GFA, VeA)* 9
- Prawn cocktail** *Bloody Mary sauce, cucumber, baby gem (GFA)* 9.5
- Cotswold chicken liver paté** *onion jam, toast (GFA)* 9
- Crispy Gressingham duck** *coriander, spring onion, cucumber, pink ginger (GFA)* 9.5
- French onion soup** & *cheese crouton (GFA)* 8.5
- Bubble & squeak** *crispy Wiltshire bacon, crispy poached egg, HP sauce (GFA)* 9
- Panko breaded calamari** *lemon salad, aioli* 9.5
- Caesar salad** *Wiltshire bacon, anchovies, croutons, parmesan cheese, Caesar dressing (GFA)* 8.5
- Smoked salmon fishcake** *poached egg & caper butter sauce* 9.5
- Courgetti** *tenderstem broccoli, goats cheese, sun blushed tomatoes, crouton crumb, garlic & olive oil dressing (GFA, VeA)* 9
- Baked camembert** *rosemary focaccia* 15
- Wiltshire pork belly bites** *crackling & apple sauce (GF)* 9.5
- Roast cauliflower bites** *truffle, parmesan, salt crust (GF)* 9

SHARING BOARDS

Create your own board. Served with relevant pickles, chutneys & sauces.

- Giant queen olives** 4.5
- Fresh rosemary focaccia** 4.5
- Snowdonia Cheddar Black bomber** *(GFA)* 5.5
- Oxford Blue** *(GFA)* 5.5
- Smoked Applewood cheddar** *(GFA)* 5.5
- Goats cheese** *(GFA)* 5.5
- Fish bites & tartare** 6.5
- Crackling & apple sauce** *(GF)* 5.5
- Onion rings** 6
- Wiltshire pork bites, crackling & apple sauce** *(GF)* 9.5
- Caesar salad** *(GFA)* 8
- Garlic and rosemary cheese topped loaf** *(GFA)* 7.5
- Scotch egg** 9
- Cotswolds chicken liver pate** *(GFA)* 8.5
- Smoked salmon fishcake & poached egg & caper butter sauce** 9.5
- Prawns in Bloody Mary sauce** *(GFA)* 9.5
- Calamari** 9.5
- Crab tempura** 10
- Baked Camembert & rosemary focaccia** 15

(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.

MAIN MENU

Excludes Sundays and set menus

MAINS

- Wiltshire pork belly** *dauphinoise potato, tenderstem broccoli, apple, cracking & jus (GF) 25*
- Stonor Park fillet of venison** *wild mushrooms, truffle mash, jus 32*
- Market Fish of the day** *Market Price*
- Cotswolds chicken**, *wild mushrooms, saute potatoes, bacon & truffle (GF) 24*
- Brill Hill lamb rump (medium rare)** *ratatouille, dauphinoise potato & lamb jus (GF) 28*
- Wiltshire pork king ribs** *spicy bbq rub, beetroot & celeriac slaw, bbq dip 30*
- Soft shell crab tempura** *sweet chilli dip aioli, fries & salad 24*
- Cauliflower steak** *mozzarella, roasted Mediterranean vegetables, pine nuts, curried oil & coriander (V, VE) 21*
- Courgetti** *tenderstem broccoli, goats cheese, sun blushed tomatoes, crouton crumb, garlic & olive oil dressing (GFA, VeA) 18*

PUB CLASSICS

- World's Best fish & chips** *Torbay haddock cooked in beef dripping, pea purée & tartare sauce 17*
- Award-winning Oxford College sausages & mash**, *onion jus (VeA) 15*
- Cottage pie** *seasonal greens & jus (GF) 19*
- Chequers Cheeseburger (served pink)** *house dill sauce, lettuce, sweet onions (GFA) 15*
- Cotswold chicken breast burger** *cheese, bacon, BBQ sauce (GFA) 15*
- Vegan burger** *vegan cheese, sweet onions, baby gem (VE) 14*
- Stonor Park venison burger** *onion & mushroom truffle jam, garlic mayo, lettuce, beetroot & celeriac slaw (GFA) 18*

EXTRAS

- | | |
|--------------------------------------|---|
| Wiltshire smoked back bacon 2 | Smokey BBQ sauces 2.75 |
| Sweet chilli sauce 2.5 | Pineapple 3 |
| Smoked applewood cheese 3 | Wiltshire bacon & shallots 3 |
| Oxford blue cheese 4 | |

SALADS

- Prawn cocktail Bloody Mary** *sauce, cucumber, baby gem (GFA) 19*
- Crispy Gressingham duck** *coriander, spring onion, cucumber & pink ginger (GFA) 19*
- Cotswolds chicken Caesar salad** *anchovies, Wiltshire smoked back bacon, house dressing, parmesan & crispy poached egg (GFA) 19*
- Avocado salad** *Cotswold chicken, Wiltshire bacon, sun blushed tomatoes, olives, mixed leaves & crispy poached egg (GF) 19*
- Sirloin steak cooked to your liking** *rocket, Parmesan, sun blushed tomatoes, cherry tomatoes, pickled shallots, balsamic & olive oil (GF) 33*

12 - 5pm Menu Tuesday to Saturday

- Cotswolds chicken club sandwich**, *Wiltshire smoked back bacon, baby gem & tomato (GFA) 15*
- Prawn cocktail** *bloody mary sauce, baby gem & brown bread (GFA) 12*

(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.

MAIN MENU

Excludes Sundays and set menus

STEAKS

All steaks are served with Steve's Magic Mushroom Ketchup

Rib-Eye Steak (11oz) 31

Sirloin Steak (9oz) 28

Fillet Steak (8oz) 36

Chateaubriand for two (16-18oz) *Please allow 30 minutes to cook* 72

All of our beef at The Chequers comes from the Rempstone herd of Hereford cattle. These are farmed in Oxfordshire and are known for their excellent meat quality and early maturity, providing the tastiest cuts of beef throughout the year

SAUCES

(all GF, 3 each)

Peppercorn

Blue cheese

Veal jus

Garlic & herb butter

Smokey BBQ

Crispy truffled hen's egg

Bloody Mary mix

SURF IT UP

Crab 9.5

Calamari 8.5

SIDES - all GFA except *

Garden salad 4.5

Seasonal greens 4.5

Rocket and parmesan salad 7

Caesar salad 8

Roast vine tomatoes 6.5

Buttered star anise carrots 5.5

Courgetti, sundried tomatoes, goats cheese 9

Tenderstem broccoli 5

Tenderstem broccoli, peas and greens 5.5

Roast vegetable ratatouille 5.5

Peas, Wiltshire bacon, shallots & garlic herb butter 6

Truffled wild mushrooms 7.5

Cauliflower cheese 7.5

Mac 'n' cheese* 7

Beetroot & celeriac slaw 7

French fries 4.5

Triple cooked chips 6

Parmesan & truffle triple cooked chips 7.5

Parmesan & truffle fries 7.5

Onion rings* 6

Herb roasted new potatoes 6

Buttery mash 5.5

Dauphinoise potatoes 5.5

Mash, trio of melted cheese, crispy Wiltshire bacon & shallots 7.5

Garlic & rosemary cheese topped loaf 7.5

Bubble & squeak, Wiltshire bacon, poached egg 9

Calamari* 9

Crab* 10

Baby Gem lettuce, oxford blue cheese, Wiltshire bacon & sun blushed tomatoes 8

(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.

DESSERT MENU

DESSERTS

Chocolate pot *chocolate brownie, honeycomb & salted caramel ice cream (GF)* 9

Sticky toffee pudding *vanilla ice cream & toffee sauce* 9

Baileys crème brûlée *shortbread & strawberries (GFA)* 9

Cinnamon doughnuts & *vanilla custard & strawberry jam* 11.50

Please allow 15 minutes to cook

Banoffee pie 9

Tash's brownie *salted caramel ice cream (Ve, GF)* 9

Blackberry & apple crumble *with custard (GFA) / (VeA)* 9

Tiramisu cheesecake & *coffee ice cream* 9.5

Spiced winter berry meringue *port infused berries, vanilla cream (GF)* 9.5

Eton mess *vanilla cream, strawberries (GF)* 9

Warm cookie dough *vanilla ice cream & marshmallows (GFA) / (VeA)* 10

ICE CREAM

Per scoop 3

Madagascan Vanilla | Belgian Chocolate | Salted Caramel (Ve) | Coffee

BRITISH CHEESES

Choice of 2 cheeses (GFA) 11

Choice of 3 cheeses (GFA) 14.5

Black Bomber Cheddar | Oxford Blue | Smoked Applewood Cheddar | Goats Cheese | Camembert

Served with crackers, chutney and celery.

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

PORTS

Sanderman 20 year old tawny (50ml) 10

Taylor's (50ml) 8

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

Ice coffee 7

Flavoured syrups 1

HOT CHOCOLATE 7

TEAS 4 each

English breakfast

Imperial Earl Grey

Saharan Mint

Vanilla Rooibos

Passion fruit & orange

Chamomile

Jasmine

Chun Mee China Green

Decaf Breakfast

(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.

YOUNG DINERS MENU

Excludes Sundays

STARTERS

- Garlic & rosemary cheese topped loaf** 5
- Fresh rosemary focaccia** 4
- French onion soup & cheese crouton (GFA)** 5

MAINS

- Award-winning Oxford College sausages served with mash, peas and gravy** 12
- World's Best fish & chips with peas** 12
- The Chequers Cheeseburger (served well done) with fries (GFA)** 12
- Cotswolds roast chicken with peas, carrots & fries (GF)** 12
- Mac 'n' Cheese & garden salad** 12

SIDES

(all GF, 4.5 each)

- Carrots & peas**
- Tenderstem broccoli**
- Garden salad**

DESSERTS

- Tash's brownie salted caramel ice cream (Ve/GF)** 6
 - Doughnuts with cinnamon sugar, vanilla custard & strawberry jam** 6
 - Blackberry & apple crumble with custard (GFA) / (VeA)** 6
 - Chocolate pot chocolate brownie, honeycomb & salted caramel ice cream (GF)** 6
 - Ice cream per scoop** 3
- Madagascan 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.

YOUNG DINERS SUNDAY MENU

Two Courses 18.5 | Three Courses 23.5

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)

Blackberry & apple crumble with custard (GFA) / (VeA)

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

Eton mess strawberries & cream (GF)

Ice Cream two scoops

Madagascan 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.

SUNDAY MENU

Two Courses 31 | Three Courses 37

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)

Baked Camembert & rosemary focaccia 8 supplement

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 crisypoached 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)

Stonor Park venison burger onion & mushroom truffle jam, garlic mayo, lettuce, beetroot & celeriac slaw 18

(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.

SUNDAY MENU

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, Wiltshire pork bites, 12 hour roasted sussex beef, Yorkshire pudding, roast potatoes & gravy

26 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

Parmesan & truffle fries

Roast potatoes

Bubble & Squeak

Star anise carrots

Onion rings*

Vegetable platter

Garlic and rosemary cheese topped loaf

Skinny fries

Triple cooked chips

Beetroot & celeriac slaw

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

(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.

SUNDAY MENU

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

Blackberry & apple crumble with custard (GFA) / VeA

Tiramisu cheesecake & coffee ice cream

Spiced winter berry meringue port infused berries, 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 Cheddar

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

Ice coffee 7

Flavoured syrups 1

HOT CHOCOLATE 7

TEAS 4 each

English breakfast

Imperial Earl Grey

Saharan Mint

Vanilla Rooibos

Passion fruit & orange

Chamomile

Jasmine

Chun Mee China Green

Decaf Breakfast

(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.

BREAKFAST MENU

The Burcot Breakfast

Oxford College sausage, mushrooms, Wiltshire smoked back bacon, Heinz beans, vine tomatoes, eggs (cooked your way), Bubble & Squeak, choice of white or granary toast (GFA) 15

The Breakfast Butty

Oxford College sausage, Wiltshire smoked back bacon and fried egg with a choice of white or granary bread (GFA) 13

Eggs Royale

Poached eggs, Loch Fyne smoked salmon, hollandaise sauce on a breakfast muffin (GFA) 13

Bubble & Squeak

Double bubble & squeak, crispy poached eggs, Wiltshire smoked back bacon, HP sauce (GFA) 12

Eggs Benedict

Poached eggs, Wiltshire smoked back bacon, hollandaise sauce on a breakfast muffin (GFA) 12

Salmon & Eggs

Loch Fyne smoked salmon & scrambled eggs on granary toast (GFA) 12.5

Avocado & Bacon

Avocado, Wiltshire smoked back bacon & poached eggs on granary toast (GFA) 12

Magic Mushrooms

Truffled wild mushrooms on toast with two poached eggs (GFA) 12

Porridge & Honey 5.5

Selection of Mini Box Cereals 4.5 each

Two Slices of Toast & Jam/Marmalade 4

Other vegetarian and vegan options available, please ask a member of staff.

Room guests note:

If booked directly with The Chequers (not via a 3rd party), breakfast is included.

Choose one meal and one drink (coffee or tea or orange juice). Any additional items are chargeable.

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

Ice coffee

Flavoured syrups 1

HOT CHOCOLATE 7

TEAS 4.00 each

English breakfast

Imperial Earl Grey

Saharan Mint

Vanilla Rooibos

Passion fruit & orange

Chamomile

Jasmine

Chun Mee China Green

Decaf Breakfast

(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.

*Thank you for choosing to dine with us,
we hope to welcome you back again soon!*

Steve, Maddy & The Chequers Team



Follow us on Facebook



Follow us on Instagram