



The Chequers Inn

Wooburn Common

TO SHARE

Baked Camembert , Honey, Rosemary & Garlic	£6.95
Cerignola Olives	£3.50
Pork Crackling, Apple Sauce	£3.50
Wasabi Peas	£3.50
Beetroot Hummus, Pomegranate, Hazelnut, Pitta Bread	£4.95

Fish Platter: Fried Squid, Scampi, King Prawn Skewer, Lemon Mayo	£11.95
Charcuterie Platter: Cured Meats, Olives, Cheddar, Pickle	£12.00

SMALL PLATES

Crispy Squid, Lemon Mayo	£6.95
BBQ Sticky Pork Ribs	£6.95
Mini Fish, Chips	£6.95
Mini Cheeseburger, Chips	£6.95
Duck Scotch Egg, Red Onion Marmalade	£5.95
Lamb Kofta, Smoked Aubergine, Mint Yoghurt	£6.95
Prawn Masala, Mango Chutney, Poppadum	£7.95

POULTRY AND GAME

Chicken Curry, Onion Bhaji, Poppadum, Mango Chutney	£12.50
Roast Breast of Guinea Fowl, Ratatouille, Baby Artichoke, Black Olive Gnocchi, Lemon Thyme Jus	£16.95

SALAD

Chicken Caesar, Anchovies	£11.95
Salt Baked Beetroot Salad, Honey Glazed Goats Cheese, Pomegranate, Raspberry Dressing	£10.95
Smoked Salmon, Cucumber and Citrus Salad, Radishes, Dill Dressing	£13.95

FISH

Fish of the Day	£M/P
Beer Battered Haddock, Chips Garden Peas, Tartare Sauce	£12.95
Pan Seared Wild Black Bream, Smoked Haddock Risotto, Spring Onion, Feves, Bak Choi	£16.95
Fillet of Brill, Peas, Bean and Pancetta Ragout, Spinach and Prawn Agnolotti, Saffron, Black Garlic	£18.95

SAUCES

Shallot	£1.95
Pepper	£1.95
Mustard	£1.95

STARTERS

Sardine Escabeche, Tomato Jam, Basil Puree, Tapenade, Red Onion	£7.50
Heritage Tomato Salad, Gaspacho Vinaigrette, Watercress Pannacotta, Feta Ice Cream	£6.95
Chargrilled Scallops, Seaweed Butter, Pea Puree, Shaved Asparagus, Shimeji Mushrooms	£9.95
Roasted Pork Fillet, Octopus, Chorizo, Artichoke Barigoule	£8.50
Duck Leg Confit Terrine, Pistachio, Cherry Leather, Pickled Mustard, Heirloom Carrots	£7.50

MEAT

Chargrilled Ribeye Steak, Mushroom, Tomato, Hand Cut Chips, Onion Rings, Salad	£24.95
Homemade Burger, Bacon, Cheese, Hand Cut Chips, Salad, Coleslaw	£12.95
Roast Saddle of Lamb, Crispy Neck, St George Mushroom Ketchup, Charred Onion, Runner Beans, Peas, Potato Terrine	£18.95
Fillet of Beef, Mushroom, Tomato, Hand Cut Chips, Onion Rings, Salad	£30.50

VEGETARIAN

Ricotta Gnocchi, Pea Puree, Shiitake, Feves, Asparagus, Comte	£12.95
Courgette Flower Fritter, Smoked Aubergine, Goats Cheese, Piquillos Pepper	£12.95

VEGAN

Pea and Basil Risotto, Provençale Tian, Smoked Aubergine, Black Garlic	£12.95
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SIDE ORDERS

Sweet Potato Fries	£3.50
Buttered Spinach	£3.50
Peas a la Francaise	£3.50
French Beans, Shallots and Hazelnuts	£3.50

Some of our menu items contain allergens and there is a small risk that traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies, so have recorded which of our menu items contain any of the 14 named EU allergens as an ingredient. Please ask to speak to a member of staff for further information.

BY THE GLASS

	175ML	250ML	BOTTLE
WHITE			
1. Bella Modella, Pinot Grigio Italy	£5.20	£6.85	£18.00
2. One Chain, Chardonnay Australia	£5.65	£7.50	£21.00
3. Los Espinos, Sauvignon Blanc Chile	£5.30	£7.10	£20.00
4. Wild Garden, Chenin Blanc South Africa	£5.65	£7.50	£21.00
4a. Tournée du Sud, Viognier France	£5.65	£7.50	£21.00
5. Luis Canas, White Rioja Spain	£6.00	£7.90	£23.00
5a. Faultline, Sauvignon Blanc New Zealand	£6.25	£8.25	£24.00
RED			
6. Pierre et Papa France	£5.20	£6.85	£18.50
8. Los Espinos, Merlot Chile	£5.65	£7.50	£21.00
9. Fincas Manzanos, Rioja Spain	£5.65	£7.50	£21.00
9a. San Marzano, Primitivo 'Il Pumo' Italy	£5.65	£7.50	£21.00
10. Andeluna, 1300 Malbec Argentina	£6.50	£8.50	£25.00
ROSÉ			
11. Pinot Grigio Rosé, Casa Defra Italy	£5.20	£6.85	£18.50

CHAMPAGNE & SPARKLING

12. Brut Carte Blanche	125ML	£9.95	£42.50
Excellent quality champagne.			
13. Veuve Cliquot			£68.00
Well balanced champagne with a biscuity taste and long finish.			
14. Bollinger			£75.00
A superior champagne which is always a favourite.			
15. Dom Perignon			£170.00
Top quality champagne from the 'Father of Champagne'.			
16. Sacchetto, Rosé Frizzante Italy		200ML	£8.00
Light and refreshing with fine bubbles and strawberries on the nose.			
17. Casa Defra, Prosecco DOC Quarters Italy		200ML	£8.00
A fresh, fragrant and fruity Prosecco with aromas of pear and apple.			
18. Prosecco Spumante Casa Defra			£27.00
Delicate and aromatic, this wine carries lots of fresh peach, pear, apricot and apple with a revitalising finish.			
19. Laurent-Perrier Rosé			£90.00
Classy French champagne for 200 years.			

WHITE

			BOTTLE
19a. Mesta, Organic Verdejo Spain			£20.00
Great purity with fresh notes of grass, fennel and white pepper.			
20. Tournée du Sud, Viognier France			£21.00
Sun-drenched peach and apricot characters, along with a merest hint of ginger and jasmine.			
21. Bacchus, Dropmore Vineyard England			£24.00
Kiwi fruit note, gentle gooseberry, lemon zest, lively acidity and light body.			
22. Faultline, Sauvignon Blanc New Zealand			£24.00
Fruit-driven palate with a lasting and refreshing finish.			
23. Coral Do Mar Albariño Spain			£28.00
Founded by the Mendez family this is an herbaceous and zesty Albariño.			
24. Terroir Picpoul de Pinet Gérard Bertrand France			£29.00
One of the most outstanding winemakers in the South of France. This is a fresh, dry white wine with floral and peach aromas.			
25. Domaine Grand Roche, Chablis France			£38.00
Fresh and mineral notes through to a dry, mouthwatering finish.			
26. Sancerre, Domaine Gerard Millet France			£36.00
Rich sauvignon bouquet and crisp gooseberry fruit on the palate. Well-made wine with vibrant fruit characteristics.			
27. Pouilly Fumé, Yvon et Pascal Tabordet France			£42.00
Floral and dried fruit scents with notes of kiwi, melon and rhubarb. Dry and citrus zesty finish.			
28. Pouilly Fuisse, Domaine Nadine Ferrand France			£48.00
An excellent wine particularly in terms of quality and vintage. Chardonnay wine from southern Burgundy vineyard.			

RED WINE

29. San Marzano, Primitivo 'Il Pumo' Italy			£21.00
An intense aroma of plum, cherry and spice, with hints of rosemary & vanilla.			
30. La Galiniere, Cabernet Sauvignon France			£24.00
A full bodied wine with spicy aromas, cherries & ripe red peppers.			
31. Chateau La Cammanderie De Queyret Bordeaux Superieur France			£27.00
A superior form of Bordeaux, richer and more complex.			
32. The Opportunist Shiraz Australia			£28.00
Lush, red, plump ripe fruit, creamy berry soaked, savoury finish.			
33. Bourgogne Pinot Noir Domaine Fichet France			£31.00
An easy drinking, light, soft and fruity wine.			

RED WINE CONT.

34. Côte du Rhone, Domaine de Charissaud France			£29.50
Full and deep fruit, good concentration and soft and stylish.			
35. Swartland Winery, Bush Vines Pinotage South Africa			£32.00
Intriguing earthy and smoky aromas are followed by a spicy, long and balanced flavour.			
36. Bodegas Ondarre, Reserva Rioja Spain			£30.00
Leather and spice of traditionally made Rioja on the nose.			
37. Chianti Classico Italy			£37.50
Full of red cherry flavours and violets, with vibrant acidity, hints of sweet spices and a beautiful long silky finish.			
38. Chateau Treytins, Montagne-St-Emilion France			£39.50
Full bodied Claret. Pure fruit, silky and very elegant.			
39. Châteauneuf du Pape, Les Cailloux France			£75.00
Dark, warm red colour. Fruit driven with robust lingering flavours.			
40. Gevrey Chambertin, Les Marchais France			£85.00
Rich and dark with considerable depth, powerful and tremendous length.			

ROSÉ

			BOTTLE
41. Dropmore Pinot Blush			£24.00
41a. Provence Rosé			£29.50

DESSERT

	GLASS	BOTTLE
42. Muscat Beames de Venise	£6.00	£28.00

PORT

	50ML	BOTTLE
43. Taylors Vintage Port, 2011	£4.75	£45.00
44. Barros Tawny Port (10 Years Old)	£6.00	£60.00
45. Taylors Vintage 1998		£135
46. Delaforce Corte 1991		£275

LIQUEUR & BRANDY

Grand Marnier	£3.50
Disaronno	£3.20
Drambuie	£3.50
Galliano	£3.60
Kahlua	£3.00
Chartreuse	£3.70
Calvados	£3.70
Sambuca	£2.80
Grappa	£2.70
Limoncello Casal D'Emilia	£4.45
Baron de Sigognac	£6.00
Janneau Armagnac	£6.00
Remy Martin VSOP	£5.00
Remy Martin XO	£17.50
Hennessy XO	£17.50

FINE SCOTTISH MALT WHISKY

Talisker Storm	£4.60
Soft, smoky nose and sweet taste, rich in barley malt. This is a robust taste to enjoy.	
Highland Park (12 Years Old)	£4.70
The nose is sweet with a peaky earthiness, a heathery flavour and a huge smoky dryness.	
Chivas Regal (12 Years Old)	£3.90
Enjoy a distinctive blended honey & mellow taste, for a refined smoothness.	
The Macallan Gold	£5.35
This single malt is exclusively matured in selection of sherry oaks.	
Glenfiddich (12 Years Old)	£4.00
Fresh fruity aroma with a clash of pear, the taste is soft and rounded.	
Lagavulin (16 Years Old)	£7.50
Intense, smoky-sweet single malt with seaweed flavours, aged in oak casks.	
Laphroaig (10 Years Old)	£4.50
Malted barley is dried over a peat fire. The smoke from the peat gives a rich flavour.	
Glenmorangie (10 Years Old)	£4.35
The fragrance is light, delicate and floral rather than cereal. The well-balanced flavour carries traces of honey wood and nuts.	

OTHER WHISKEY'S

Jameson	£3.00	Bushmills	£2.70
Red Label	£3.00	Grouse	£2.60
Bells	£2.60	Canadian Club	£3.20
Tullmore Dew	£4.00	Black Label	£3.40
Jack Daniels	£2.85		