



# The Chequers Inn

Wooburn Common

## TO SHARE

Baked Camembert , Honey, Rosemary & Garlic	£7.95
Cerignola Olives	£4.00
Pork Crackling, Apple Sauce	£4.00
Wasabi Peas	£3.50
Beetroot Hummus, Pomegranate, Hazelnut, Pitta Bread	£6.95

<b>Fish Platter:</b> Fried Squid, Scampi, King Prawn Skewer, Lemon Mayo	£13.00
<b>Charcuterie Platter:</b> Cured Meats, Olives, Cheddar, Pickle	£15.00

## 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	£6.95
Prawn Masala, Mango Chutney, Poppadum	£7.95

## POULTRY AND GAME

Chicken Curry, Onion Bhaji, Poppadum, Mango Chutney	£12.95
Roasted Duck Breast, Rhubarb, Confit Potato, Courgette, Aubergine and Miso Puree, Spring Greens	£18.95

## SALAD

Chicken Caesar, Anchovies	£12.95
Honey Roast Carrots, Spring Tabouleh, Chick Peas, Pomegranate, Basil Gremolata, Watermelon	£12.95
Smoked Salmon, Cucumber and Citrus Salad, Radishes, Dill Dressing	£13.95

## FISH

Fish of the Day	£M/P
Beer Battered Haddock, Chips, Peas, Tartare Sauce	£13.95
Pan Roasted Hake, Charred British Octopus, Coco Blanc, Piquillos, Courgette, Wild Garlic	£18.95
Seared Fillet of Seabass, Chicken Wing Confit, Samphire, Cauliflower, King Oyster Mushroom, Lovage	£19.95

## SAUCES

Shallot	£1.95
Pepper	£1.95
Mustard	£1.95

## STARTERS

Pea and Watercress Soup, Bacon Jam, Cream, Croutons	£6.95
Buttered Asparagus, Crispy Duck Egg, Hazelnuts, Wild Garlic Emulsion	£7.95
Pan Seared Scallops, Carrot and Chorizo Jus, Pickled Carrots Parsley Oil	£9.95
Crab and Cucumber Roll, Watermelon, Keta, Cucumber Gel	£8.95
Pressed Ham Hock, Grain Mustard Mayonnaise, Waldorf Style Salad	£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	£13.95
Roasted Stuffed Loin of Lamb, Grilled Cutlet, Asparagus, Morels, Peas, Pomme Puree, Mint and Pistachio Pesto	£20.95
Fillet of Beef, Mushroom, Tomato, Hand Cut Chips, Onion Rings, Salad	£30.50
Rabbit Porchetta, Crispy Shoulder, Tastes of Carrot, Braised Artichokes, Tarragon	£18.95

## VEGETARIAN

Ricotta Gnocchi Primavera, Peas, Feves, Asparagus, Pecorino	£13.95
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## VEGAN

Roasted Round Courgettes, Artichokes, Provencal Compote, Sweet Pepper Puree, Black Olive Tapenade	£13.95
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## SIDE ORDERS

Sweet Potato Fries	£4.00
Buttered Spinach	£4.00
Peas a la Française	£4.00
French Beans, Shallots and Hazelnuts	£4.00

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
<b>WHITE</b>			
1. <b>Bella Modella, Pinot Grigio</b>   Italy	£5.20	£6.85	£18.00
2. <b>One Chain, Chardonnay</b>   Australia	£5.65	£7.50	£21.00
3. <b>Los Espinos, Sauvignon Blanc</b>   Chile	£5.30	£7.10	£20.00
4. <b>Wild Garden, Chenin Blanc</b>   South Africa	£5.65	£7.50	£21.00
5. <b>Tournée du Sud, Viognier</b>   France	£5.65	£7.50	£21.00
6. <b>Luis Canas, White Rioja</b>   Spain	£6.00	£7.90	£23.00
7. <b>Faultline, Sauvignon Blanc</b>   New Zealand	£6.25	£8.25	£24.00

<b>RED</b>			
8. <b>Pierre et Papa</b>   France	£5.20	£6.85	£18.50
9. <b>Los Espinos, Merlot</b>   Chile	£5.65	£7.50	£21.00
10. <b>Fincas Manzanos, Rioja</b>   Spain	£5.65	£7.50	£21.00
11. <b>San Marzano, Primitivo 'Il Pumo'</b>   Italy	£5.65	£7.50	£21.00
12. <b>Andeluna, 1300 Malbec</b>   Argentina	£6.50	£8.50	£25.00

<b>ROSÉ</b>			
13. <b>Pinot Grigio Rosé, Casa Defra</b>   Italy	£5.20	£6.85	£18.50

Wines by the glass are available in 125ml measures

## CHAMPAGNE & SPARKLING

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

## ROSE AND WHITE WINE

	BOTTLE
22. <b>Provence Rosé</b>   France Fruity and spicy wine.	£29.50
23. <b>Mesta, Organic Verdejo</b>   Spain Great purity with fresh notes of grass, fennel and white pepper.	£20.00
24. <b>Coral Do Mar Albariño</b>   Spain Founded by the Mendez family this is an herbaceous and zesty Albariño.	£28.00
25. <b>Terroir Picpoul de Pinet Gérard Bertrand</b>   France One of the most outstanding winemakers in the South of France. This is a fresh, dry white wine with floral and peach aromas.	£29.00
26. <b>Domaine Grand Roche, Chablis</b>   France Fresh and mineral notes through to a dry, mouthwatering finish.	£38.00
27. <b>Sancerre, Domaine Gerard Millet</b>   France Rich sauvignon bouquet and crisp gooseberry fruit on the palate. Well-made wine with vibrant fruit characteristics.	£36.00
28. <b>Pouilly Fumé, Yvon et Pascal Tabordet</b>   France Floral and dried fruit scents with notes of kiwi, melon and rhubarb. Dry and citrus zesty finish.	£42.00
29. <b>Pouilly Fuisse, Domaine Nadine Ferrand</b>   France An excellent wine particularly in terms of quality and vintage. Chardonnay wine from southern Burgundy vineyard.	£48.00

## RED WINE

30. <b>Mesta, Organic Tempranillo</b>   Spain Vibrant and juicy, unoaked red wine.	£20.00
31. <b>La Galiniere, Cabernet Sauvignon</b>   France A full bodied wine with spicy aromas, cherries & ripe red peppers.	£24.00
32. <b>Chateau La Cammanderie De Queyret Bordeaux Superieur</b>   France A superior form of Bordeaux, richer and more complex.	£27.00
33. <b>The Opportunist Shiraz</b>   Australia Lush, red, plump ripe fruit, creamy berry soaked, savoury finish.	£28.00
34. <b>Bourgogne Pinot Noir Domaine Fichet</b>   France An easy drinking, light, soft and fruity wine.	£31.00

## RED WINE CONT.

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

## ENGLISH WINES

42. <b>Pinot Blush, Dropmore Vineyard</b>   England	£29.00
43. <b>Chardonnay, Dropmore Vineyard</b>   England Delicate vanilla aromas with hints of butterscotch and honey	£35.00
44. <b>Bacchus, Dropmore Vineyard</b>   England Kiwi fruit note, gentle gooseberry, lemon zest, lively acidity and light body.	£29.00

## DESSERT

	GLASS	BOTTLE
44. <b>Muscat Beames de Venise</b>	£6.00	£28.00

## PORT

	50ML	BOTTLE
45. <b>Taylors Vintage Port, 2011</b>	£4.75	£45.00
46. <b>Barros Tawny Port (10 Years Old)</b>	£6.00	£60.00
47. <b>Taylors Vintage 1998</b>		£135
48. <b>DeLaforce Corte 1991</b>		£275

## LIQUEUR & BRANDY

<b>Grand Marnier</b>	£3.50
<b>Disaronno</b>	£3.20
<b>Drambuie</b>	£3.50
<b>Galliano</b>	£3.60
<b>Kahlua</b>	£3.00
<b>Chartreuse</b>	£3.70
<b>Calvados</b>	£4.25
<b>Sambuca</b>	£2.80
<b>Grappa</b>	£2.70
<b>Limoncello Casal D'Emilia</b>	£4.45
<b>Baron de Sigognac</b>	£6.00
<b>Janneau Armagnac</b>	£6.00
<b>Remy Martin VSOP</b>	£5.00
<b>Remy Martin XO</b>	£17.50
<b>Hennessy XO</b>	£17.50

## FINE SCOTTISH MALT WHISKY

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

## OTHER WHISKEY'S

<b>Jameson</b>	£3.00	<b>Bushmills</b>	£2.70
<b>Red Label</b>	£3.00	<b>Grouse</b>	£2.60
<b>Bells</b>	£2.60	<b>Canadian Club</b>	£3.20
<b>Tullmore Dew</b>	£4.00	<b>Black Label</b>	£3.40