



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

Fish Platter: Fried Squid, Scampi, King Prawn Skewer, Lemon Mayo	£13.00
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Charcuterie Platter: Cured Meats, Olives, Cheddar, Pickle	£15.00
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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	£13.95
Guinea Fowl Supreme, Wild Mushrooms, Pomme Anna, Celeriac, Black Pudding	£18.95
Crispy Duck Breast, Braised Chicory, Peas, Candied Walnuts, Fondant Potatoes	£19.95

SALAD

Chicken Caesar, Anchovies	£13.95
Heritage Beetroot Salad, Honey Roast Goats Cheese, Pomegranate, Raspberry Dressing	£13.95
Smoked Salmon, Cucumber and Citrus Salad, Radishes, Basil Oil	£14.95

FISH

Fish of the Day	£ M/P
Beer Battered Haddock, Chips, Peas, Tartare Sauce	£13.95
Pan Seared Sea Bream, Potato Terrine, Courgette, Roasted Peppers, Tomato Salsa	£18.95
Pan Seared Halibut, Spinach, Confit Leeks, Crispy Potatoes, Tarragon Sauce	£20.95

SAUCES

Shallot	£1.95
Pepper	£1.95
Mustard	£1.95

STARTERS

Jerusalem Artichoke Soup, Pickled Carrot, Toasted Almonds	£7.50
Chicken and Tarragon Terrine, Pea Puree, Piccalilli, Charred Hazelnut Toast	£8.50
Pan Seared Scallops, Black Pudding Puree, Confit Leek, Turnip, Leek Ash	£10.95
Feta and Pea Croquette, Mint Aioli, Pickled Vegetables, Endive Salad	£7.95
Crab Quenelles, Tomato Jelly, Seaweed and Coriander Crumb, Avocado and Lime Sorbet	£9.50

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
Lamb and Chorizo Steamed Pudding, Roasted Root Vegetables, Mustard Pomme Puree	£19.95
Fillet of Beef, Mushroom, Tomato, Hand Cut Chips, Onion Rings, Salad	£30.50
Rabbit Ballotine, Crispy Leg, Parsnip, Lentils, Broccoli	£18.95

VEGETARIAN

Hand Rolled Ricotta Gnocchi, Parsnip Puree, Root Vegetables, Watercress, Lincs Poacher	£13.95
Wild Mushroom Risotto, Truffle Oil, Rocket, Goat's Cheese	£13.95

VEGAN

Aubergine Steak, Tomato Salsa, Spinach, Sauté Potatoes, Roast Peppers	£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
WHITE			
1. Bella Modella, Pinot Grigio Italy	£5.20	£6.85	£18.50
2. One Chain, Chardonnay Australia	£5.65	£7.50	£21.00
3. Los Espinos, Sauvignon Blanc Chile	£5.40	£7.20	£20.00
4. Wild Garden, Chenin Blanc South Africa	£5.65	£7.50	£21.00
5. Tournée du Sud, Viognier France	£5.65	£7.50	£21.00
6. Luis Canas, White Rioja Spain	£6.00	£8.00	£23.00
7. Faultline, Sauvignon Blanc New Zealand	£6.25	£8.25	£24.00
RED			
8. Pierre et Papa France	£5.20	£6.85	£18.50
9. Los Espinos, Merlot Chile	£5.65	£7.50	£21.00
10. Fincas Manzanos, Rioja Spain	£5.65	£7.50	£21.00
11. San Marzano, Primitivo 'Il Pumo' Italy	£5.65	£7.50	£21.00
12. Calusari, Pinot Noir Romania	£5.65	£7.50	£21.00
13. Andeluna, 1300 Malbec Argentina	£6.50	£8.50	£25.00
ROSÉ			
14. Pinot Grigio Rosé, Casa Defra Italy	£5.30	£7.00	£19.00

CHAMPAGNE AND SPARKLING

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

ROSE AND WHITE

			BOTTLE
22. Provence Rosé France			£29.50
Fruity and spicy wine			
23. Mesta, Organic Verdejo Spain			£20.00
Great purity with fresh notes of grass, fennel and white pepper			
24. Coral Do Mar, Albariño Spain			£28.00
Founded by the Mendez Family, this wine is herbaceous and zesty			
25. 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			
26. Domaine Grand Roche, Chablis France			£38.00
Fresh and mineral notes through to a dry, mouthwatering finish			
27. Sancerre, Domaine Gerard Millet France			£36.00
Rich sauvignon bouquet and crisp gooseberry fruit on the palate. Well-made wine with vibrant fruit characteristics			
28. 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			
29. 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

30. Mesta, Organic Tempranillo Spain			£20.00
Vibrant and juicy, unoaked red wine			
31. Le Casse-Noix, Cabernet Sauvignon France			£24.00
Densely packed cassis fruit with hints of cedar and spice			
32. Chateau Grand Gamelle, Bordeaux France			£27.00
Smooth and delicate with nice red fruit aromas and great length			
33. The Opportunist, Shiraz Australia			£28.00
Lush, red, plump ripe fruit, creamy berry soaked, savoury finish			
34. Bourgogne Pinot Noir, Domaine Fichet France			£31.00
An easy drinking, light, soft and fruity wine			
35. Côte du Rhone, Cuvée des Princes d'Orange France			£32.50
Full and deep fruit, good concentration and soft and stylish			
36. Swartland Winery, Bush Vines Pinotage South Africa			£32.00
Intriguing earthy and smoky aromas are followed by a spicy, long and balanced flavour			

RED

37. Bodegas Ondarre, Reserva Rioja Spain			£30.00
Leather and spice of traditionally made Rioja on the nose			
38. 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			
39. Chateau Treytins, Montagne-St-Emilion France			£39.50
Full bodied Claret. Pure fruit, silky and very elegant			
40. Châteauneuf du Pape, Les Cailloux France			£75.00
Dark, warm red colour. Fruit driven with robust lingering flavours.			
41. Gevrey Chambertin, Les Marchais France			£85.00
Rich and dark with considerable depth, powerful and tremendous length.			

ENGLISH

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

DESSERT

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

PORT

	50ML	BOTTLE
Taylors Vintage Port, 2012	£4.75	£45.00
Barros Tawny Port (10 Years Old)	£6.00	£60.00
Taylors Vintage 1998		£135
Delaforce Corte 1991		£275

LIQUEUR AND BRANDY

Grand Marnier		£3.50
Disaronno		£3.20
Drambuie		£3.50
Galliano		£3.60
Kahlua		£3.00
Chartreuse		£3.70
Calvados		£4.25
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		£4.80
Soft, smoky nose and sweet taste, rich in barley malt This is a robust taste to enjoy		
Highland Park (12 Years Old)		£4.90
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		£5.50
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)		£6.00
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		

WHISKEY

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