



The Chequers Inn

Wooburn Common

TO SHARE

Baked Camembert, Honey, Rosemary & Garlic	£10.95
Cerignola Olives	£4.50
Wasabi Peas	£3.75
Beetroot Hummus, Pomegranate, Hazelnut, Pitta Bread	£7.25
Bread Basket, Balsamic, Olive Oil	£3.95

Fish Platter: Fried Squid, Scampi, King Prawn Skewer, Lemon Mayo	£16.00
Charcuterie Platter: Cured Meats, Olives, Cheddar, Pickle	£17.00

SMALL PLATES

Crispy Squid, Lemon Mayo	£7.95
BBQ Chicken Strips	£6.95
Mini Fish, Chips	£7.95
Mini Cheeseburger, Chips	£7.95
Duck Scotch Egg, Red Onion Marmalade	£7.45
Prawn Masala, Mango Chutney, Poppadum	£7.95

POULTRY AND GAME

Chicken Curry, Rice, Onion Bhaji, Poppadum, Mango Chutney	£15.95
Honey Glazed Duck Breast, Chicory, Crushed Potatoes, Tenderstem Broccoli, Baby Carrots	£21.95
Roasted Chicken Supreme, Piquillo Peppers, Asparagus, Potato Terrine, Romesco Sauce	£18.95

SALAD

Chicken Caesar Salad, Anchovies	£14.95
Heritage Beetroot Salad, Honey Roast Goats Cheese, Pomegranate, Raspberry Dressing	£14.95

FISH

Fish of the Day	£ M/P
Pan Seared Seabass, Fennel, Spinach, New Potatoes, Tomato and Orange Dressing	£21.95
Pan Roasted Scottish Salmon, Walnut and Dill Dressing, Samphire, Crispy Artichokes, Lemon Beurre Blanc	£19.95
Beer Battered Haddock, Chips, Peas, Tartare Sauce	£15.95
Salmon, Cod and Prawn Fishcakes, Salad	£14.95

SAUCES

Shallot	£1.95
Pepper	£1.95
Stilton	£1.95

STARTERS

Homemade Soup of the Day	£7.50
Asparagus, Poached Hen's Egg, Prosciutto, Parmesan Cream	£10.95
Chicken Liver and Port Parfait, Sweet Onion Jam, Pomegranate, Homemade Beer Bread	£8.95
Goats Cheese Panna Cotta, Caramelised Figs, Toasted Pinenuts, Watercress, Pickled Cucumber	£8.95
Crab and Chilli Linguine, Garlic, Parsley	£11.95

MEAT

Chargrilled Rump Steak £24.95	Chargrilled Ribeye Steak	£29.95	
Served with Mushroom, Tomato, Chips, Onion Rings, Salad, Parmesan			
Homemade Burger, Bacon, Cheese, Chips, Salad, Coleslaw			£14.95
Cumberland Sausages, Mash, Onion Gravy			£14.95
Pork Cutlet, Crackling, Peas, Pomme Anna, Baby Leeks, Apple			£18.95

VEGETARIAN

Asparagus and Pea Risotto, Gruyere, Watercress, Dukha	£14.95
Charred Courgette, Tomato and Orange Dressing, Jerusalem Artichoke, Piquillo Peppers, Broccoli, Quinoa	£14.95

SIDE ORDERS

Sweet Potato Fries	£4.75
Garlic Bread	£4.50
Mixed Salad	£4.50
Mixed Vegetables	£4.50
Onion Rings	£4.50

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	£5.50	£7.30	£19.50
2. One Chain, Chardonnay Australia	£5.75	£7.60	£22.50
3. Aromo, Sauvignon Blanc Chile	£5.75	£7.60	£22.50
4. Aloe Tree, Chenin Blanc South Africa	£5.75	£7.60	£22.50
5. Aromo, Viognier Chile	£5.75	£7.60	£22.50
6. Pegaso Viñas Viejas, Verdejo Spain	£5.75	£7.60	£22.50
7. Mayfly, Sauvignon Blanc New Zealand	£7.50	£10	£29.00

RED			
8. Pierre et Papa France	£5.50	£7.30	£19.50
9. Aromo, Merlot Chile	£6.00	£7.90	£22.50
10. DeAlto Amo, Rioja Spain	£6.20	£8.20	£23.00
11. San Marzano, Primitivo 'Il Pumo' Italy	£6.40	£8.40	£24.50
12. Calusari, Pinot Noir Romania	£6.20	£8.20	£23.00
13. Andeluna, 1300 Malbec Argentina	£7.60	£10	£29.00

ROSÉ			
14. Pinot Grigio Rosé, Casa Defra Italy	£6.00	£7.90	£22.50

CHAMPAGNE AND SPARKLING

15. Brut Pierre Mignon, Champagne	125ML	£12.75	£49.50
Excellent quality champagne.			
16. Veuve Cliquot			£85.00
Well balanced champagne with a biscuity taste and long finish.			
17. Bollinger			£90.00
A superior champagne which is always a favourite.			
18. Dom Perignon			£225.00
Top quality champagne from the 'Father of Champagne'.			
19. Casa Defra, Prosecco DOC Quarters Italy	200ML		£9.00
A fresh, fragrant, and fruity Prosecco with aromas of pear and apple.			
20. Prosecco Spumante Casa Defra			£29.00
Delicate and aromatic, this wine carries lots of fresh peach, pear, apricot and apple with a revitalising finish.			
21. Laurent-Perrier Rosé			£110.00
Classy French champagne for 200 years.			

ROSE AND WHITE

			BOTTLE
22. Provence Rosé France			£34.00
Fruity and spicy wine			
23. Mesta, Organic Verdejo Spain			£24.00
Great purity with fresh notes of grass, fennel, and white pepper			
24. Coral Do Mar, Albariño Spain			£34.00
Founded by the Mendez Family, this wine is herbaceous and zesty			
25. Terroir Picpoul de Pinet, Gérard Bertrand France			£33.00
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			£44.00
Fresh and mineral notes through to a dry, mouth-watering finish			
27. Sancerre, Domaine Gerard Millet France			£40.00
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			£45.00
Floral and dried fruit scents with notes of kiwi, melon and rhubarb. Dry and citrus zesty finish			
29. Pouilly Fuisse, Domaine Nadine Ferrand France			£55.00
An excellent wine particularly in terms of quality and vintage Chardonnay wine from southern Burgundy vineyard			
30. Luis Canas, White Rioja Spain			£25.00
A refreshing, unoaked white rioja with a flavoursome finish of ripe fruit			

RED

31. Mesta, Organic Tempranillo Spain			£24.00
Vibrant and juicy, unoaked red wine			
32. Chateau Grand Gamelle, Bordeaux France			£30.00
Smooth and delicate with nice red fruit aromas and great length			
33. The Opportunist, Shiraz Australia			£31.00
Lush, red, plump ripe fruit, creamy berry soaked, savoury finish			
34. Bourgogne Pinot Noir, Domaine Fichet France			£35.00
An easy drinking, light, soft and fruity wine			
35. Côte du Rhone, Cuvée des Princes d'Orange France			£34.00
Full and deep fruit, good concentration and soft and stylish			
36. Swartland Winery, Bush Vines Pinotage South Africa			£31.00
Intriguing earthy and smoky aromas are followed by a spicy, long, and balanced flavour			

RED

37. Bodegas Ondarre, Reserva Rioja Spain			£33.00
Leather and spice of traditionally made Rioja on the nose			
38. Chianti Classico Italy			£39.00
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			£45.00
Full bodied Claret. Pure fruit, silky and very elegant			
40. Châteauneuf du Pape, Les Cailloux France			£95.00
Dark, warm red colour. Fruit driven with robust lingering flavours.			
41. Gevrey Chambertin, Les Marchais France			£98.00
Rich and dark with considerable depth, powerful and tremendous length.			

ENGLISH

42. Oaked Aged Ortega, Dropmore Vineyard England			£35.00
Delicate vanilla aromas with hints of butterscotch and honey.			
43. Bacchus, Dropmore Vineyard England			£35.00
Young, fresh and zesty in style, it has a pleasing aromatic and grapey bouquet with a long fresh lemon grass and greengage finish.			
44. Pinot Blush, Dropmore Vineyard England			£35.00
A dry, refreshing English rose with delicate flavours of raspberry and red cherry.			
45. Classic Cuvee Brut, Dropmore Vineyard England			£45.00
An elegant blend of Pinot Noir, Pinot Meunier and Chardonnay, made in the traditional method.			

DESSERT

	GLASS	BOTTLE
Muscat Beaumes de Venise	£6.60	£36.00

PORT

	50ML	BOTTLE
Taylors Vintage Port, 2012	£4.75	£45.00
Barros Tawny Port (10 Years Old)	£6.25	£60.00
Taylors Vintage 1998		£135

LIQUEUR AND BRANDY

Grand Marnier	£3.60
Disaronno	£3.30
Drambuie	£3.60
Galliano	£3.70
Kahlua	£3.10
Chartreuse	£3.80
Calvados	£4.35
Sambuca	£3.00
Grappa	£3.00
Limoncello Casal D'Emilia	£4.55
Baron de Sigognac	£6.25
Janneau Armagnac	£6.25
Remy Martin VSOP	£5.25
Remy Martin XO	£17.75
Hennessy XO	£17.75

FINE SCOTTISH MALT WHISKY

Talisker Storm	£4.90
Soft, smoky nose and sweet taste, rich in barley malt This is a robust taste to enjoy	
Highland Park (12 Years Old)	£4.95
The nose is sweet with a peaky earthiness, a heathery flavour and a huge smoky dryness	
Chivas Regal (12 Years Old)	£4.00
Enjoy a distinctive blended honey & mellow Taste for a refined smoothness.	
Glenfiddich (12 Years Old)	£4.10
Fresh fruity aroma with a clash of pear, the taste is soft and rounded	
Laphroaig (10 Years Old)	£6.10
Malted barley is dried over a peat fire The smoke from the peat gives a rich flavour	
Glenmorangie (10 Years Old)	£4.45
The fragrance is light, delicate and floral rather than cereal The well-balanced flavour carries traces of honey wood and nuts	
The Macallan Gold	£8.00
This single malt is exclusively matured in selection of sherry oaks	

WHISKEY

Jameson	£3.20	Bushmills	£3.00
Red Label	£3.20	Famous Grouse	£2.90
Bells	£2.90	Canadian Club	£3.30