



# The Chequers Inn

Wooburn Common

## TO SHARE

Baked Camembert, Honey, Rosemary, Garlic, Toast	£11.95
Cerignola Olives	£4.50
Wasabi Peas	£3.75
Beetroot Hummus, Pomegranate, Hazelnut, Pitta Bread	£7.25
Breadbasket, Balsamic, Olive Oil	£3.95

<b>Fish Platter:</b> Fried Squid, Scampi, King Prawn Skewer, Lemon Mayo	£17.00
<b>Charcuterie Platter:</b> Cured Meats, Olives, Cheddar, Pickle	£18.00

## SMALL PLATES

Crispy Squid, Lemon Mayo	£7.95
BBQ Chicken Strips	£6.95
Mini Fish, Chips, Tartare Sauce	£8.50
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
Wild Duck Breast, Confit Leg, Celeriac, Tender Stem Broccoli, King Oyster Mushrooms	£21.95
Chicken Supreme, Buttered Spinach, Spring Onions, Tarragon Jus, Truffle Pomme Puree	£21.95

## SALAD

Chicken Caesar Salad, Anchovies	£15.50
Heritage Beetroot Salad, Honey Roast Goats Cheese, Pomegranate, Raspberry Dressing	£14.95

## FISH

Fish of the Day	£ M/P
Pan Seared Monkfish Cheeks, Chorizo Puree, Black Pudding, Crushed Potatoes, Spinach	£21.95
Roasted Stone Bass, Confit Tomatoes, Fondant Potato, Broccoli, Kale, Caper Butter Sauce	£22.95
Beer Battered Haddock, Chips, Peas, Tartare Sauce	£16.50
Salmon, Cod and Prawn Fishcakes, Salad	£15.50

## SAUCES

Shallot	£1.95
Pepper	£1.95
Stilton	£1.95

## STARTERS

Homemade Soup of the Day	£7.50
Pan Seared Scottish Scallops, Smoked Bacon, Radish, Butternut Squash	£13.95
Potted Confit Duck Leg, Pistachios, Fig Jam, Croutes	£9.95
Creamy Garlic Mushrooms, Brioche, Poached Egg	£8.95
Ham Hock Croquettes, Aioli, Rocket, Spiced Salsa	£9.45

## MEAT

Chargrilled Rump Steak £25.95 / Chargrilled Argentinian Sirloin Served with Mushroom, Tomato, Chips, Parmesan, Onion Rings, Salad	£31.95
Homemade Burger, Bacon, Cheese, Chips, Salad, Coleslaw	£16.95
Cumberland Sausages, Mash, Onion Gravy	£15.50
Loin of Venison, Confit Potatoes, Chantenay Carrots, Leeks, Red Wine Jus	£22.50

## VEGETARIAN

Caramelised Carrot Risotto, Pine Nuts, Carrot Crisps, Comté Cheese, Watercress	£14.95
Roasted Butternut Squash, Lentils, Kale, Mushrooms, Pumpkin Seeds, Rocket (Vegan)	£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 (vegan)

	175ML	250ML	BOTTLE
WHITE			
1. <b>Bella Modella, Pinot Grigio</b>   Italy	£5.75	£7.50	£20.00
2. <b>One Chain, Chardonnay</b>   Australia	£6.35	£8.40	£24.00
3. <b>Aromo, Sauvignon Blanc</b>   Chile	£6.35	£8.40	£24.00
4. <b>Aloe Tree, Chenin Blanc</b>   South Africa	£6.25	£8.20	£23.50
5. <b>Aromo, Viognier</b>   Chile	£6.35	£8.40	£24.00
6. <b>Pegaso Viñas Viejas, Verdejo</b>   Spain	£6.25	£8.20	£23.50
7. <b>Mayfly, Sauvignon Blanc</b>   New Zealand	£8.00	£10.50	£30.00

RED			
8. <b>Pierre et Papa</b>   France	£5.75	£7.50	£20.00
9. <b>Aromo, Merlot</b>   Chile	£6.25	£8.20	£23.50
10. <b>DeAlto Amo, Rioja</b>   Spain	£6.35	£8.40	£24.00
11. <b>San Marzano, Primitivo 'Il Pumo'</b>   Italy	£6.50	£8.50	£24.50
12. <b>Calusari, Pinot Noir</b>   Romania	£6.35	£8.40	£24.00
13. <b>Andeluna, 1300 Malbec</b>   Argentina	£7.60	£10.00	£29.00

ROSÉ			
14. <b>Pinot Grigio Rosé, Casa Defra</b>   Italy	£6.25	£8.20	£23.50

## CHAMPAGNE AND SPARKLING

15. <b>Brut Pierre Mignon (vegan)</b> Excellent quality champagne	125ML	£12.75	£50.00
16. <b>Veuve Cliquot</b> Well balanced champagne with a biscuity taste and long finish			£85.00
17. <b>Bollinger</b> A superior champagne which is always a favourite			£90.00
18. <b>Dom Perignon</b> Top quality champagne from the 'Father of Champagne' (vegan)			£225.00
19. <b>Casa Defra, Prosecco DOC Quarters</b>   Italy A fresh, fragrant, and fruity Prosecco with aromas of pear and apple (vegan)	200ML	£9.25	
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 (vegan)			£30.00
21. <b>Laurent-Perrier Rosé</b> Classy French champagne for 200 years (vegan)			£110.00

## ROSE AND WHITE

			BOTTLE
22. <b>Provence Rosé</b>   France Fruity and spicy wine			£34.00
23. <b>Mesta, Organic Verdejo</b>   Spain Great purity with fresh notes of grass, fennel, and white pepper (vegan)			£24.00
24. <b>Coral Do Mar, Albariño</b>   Spain Founded by the Mendez Family, this wine is herbaceous and zesty (vegan)			£34.00
25. <b>Picpoul de Pinet, Gerard Bertrand</b>   France This is a fresh, dry white wine with floral and peach aromas			£33.00
26. <b>Domaine Grand Roche, Chablis</b>   France Fresh and mineral notes through to a dry, mouth-watering finish (vegan)			£44.00
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 (vegan)			£40.00
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 (vegan)			£45.00
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 (vegan)			£55.00
30. <b>Luis Canas, White Rioja</b>   Spain A refreshing, unoaked white rioja with a flavoursome finish of ripe fruit (vegan)			£26.00

## RED

31. <b>Mesta, Organic Tempranillo</b>   Spain Vibrant and juicy, unoaked red wine (vegan)			£24.00
32. <b>Chateau Grand Gamelle, Bordeaux</b>   France Smooth and delicate with nice red fruit aromas and great length			£32.00
33. <b>The Opportunist, Shiraz</b>   Australia Lush, red, plump ripe fruit, creamy berry soaked, savoury finish (vegan)			£33.00
34. <b>Bourgogne Pinot Noir, Domaine Fichet</b>   France An easy drinking, light, soft and fruity wine (vegan)			£37.00
35. <b>Côte du Rhone, Cuvée des Princes d'Orange</b>   France Full and deep fruit, good concentration and soft and stylish (vegan)			£35.00
36. <b>Swartland Winery, Founders Pinotage</b>   South Africa Soft easy drinking wine with fresh black and red berries and a hint Of vanilla. Has well-rounded tannins on palate (vegan)			£31.00

## RED

37. <b>Bodegas Ondarre, Reserva Rioja</b>   Spain Leather and spice of traditionally made Rioja on the nose (vegan)			£33.00
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			£41.00
39. <b>Chateau Treytins, Montagne-St-Emilion</b>   France Full bodied Claret. Pure fruit, silky and very elegant (vegan)			£47.00
40. <b>Châteauneuf du Pape, Les Cailloux</b>   France Dark, warm red colour. Fruit driven with robust lingering flavours (vegan)			£95.00
41. <b>Gevrey Chambertin, Les Marchais</b>   France Rich and dark with considerable depth, powerful and tremendous length			£98.00

## ENGLISH

42. <b>Oaked Aged Ortega, Dropmore Vineyard</b>   England Delicate vanilla aromas with hints of butterscotch and honey (vegan)			£37.50
43. <b>Bacchus, Dropmore Vineyard</b>   England Young, fresh and zesty in style, it has a pleasing aromatic and grapey bouquet with a long fresh lemon grass and greengage finish (vegan)			£35.00
44. <b>Pinot Blush, Dropmore Vineyard</b>   England A dry, refreshing English rose with delicate flavours of raspberry and red cherry (vegan)			£35.00
45. <b>Classic Cuvee Brut, Dropmore Vineyard</b>   England An elegant blend of Pinot Noir, Pinot Meunier and Chardonnay, made in the traditional method (vegan)			£46.00
46. <b>Sparkling Rosé Wine, Dropmore Vineyard</b>   England Bright and delicate with gentle floral aromas and soft summer berry notes on a fine mousse with creamy texture on the finish (vegan)			£75.00

## DESSERT

	GLASS	BOTTLE
<b>Muscat Beaumes de Venise (vegan)</b>	£6.60	£36.00

## PORT

	50ML	BOTTLE
<b>Taylors Vintage Port 2017</b>	£4.75	£45.00
<b>Barros Tawny Port (10 Years Old)</b>	£6.25	£60.00
<b>Taylors Vintage 1998</b>		£135.00

## LIQUEUR AND BRANDY

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

## FINE SCOTTISH MALT WHISKY

<b>Talisker (10 Years Old)</b> Soft, smoky nose and sweet taste, rich in barley malt This is a robust taste to enjoy	£4.90
<b>Highland Park (12 Years Old)</b> The nose is sweet with a peaky earthiness, a heathery flavour and a huge smoky dryness	£4.95
<b>Chivas Regal (12 Years Old)</b> Enjoy a distinctive blended honey & mellow Taste for a refined smoothness.	£4.00
<b>Glenfiddich (12 Years Old)</b> Fresh fruity aroma with a clash of pear, the taste is soft and rounded	£4.10
<b>Laphroaig (10 Years Old)</b> Malted barley is dried over a peat fire The smoke from the peat gives a rich flavour	£6.10
<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	£4.45
<b>The Macallan Gold</b> This single malt is exclusively matured in selection of sherry oaks	£8.60

## WHISKEY

<b>Jameson</b>	£3.20	<b>Bushmills</b>	£3.00
<b>Red Label</b>	£3.20	<b>Famous Grouse</b>	£2.90
<b>Bells</b>	£2.90	<b>Canadian Club</b>	£3.30