



The Chequers Inn

Wooburn Common

TO SHARE

Baked Camembert, Honey, Rosemary, Garlic, Toast	£12.95
Cerignola Olives	£4.95
Wasabi Peas	£3.75
Beetroot Hummus, Pomegranate, Hazelnut, Pitta Bread	£7.95
Breadbasket, Balsamic, Olive Oil	£4.95

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

SMALL PLATES

Crispy Squid, Lemon Mayo	£8.95
BBQ Chicken Strips	£6.95
Mini Fish, Chips, Tartare Sauce	£8.50
Mini Cheeseburger, Chips	£7.95
Duck Scotch Egg, Red Onion Marmalade	£7.95
Prawn Masala, Mango Chutney, Poppadum	£7.95

POULTRY AND GAME

Chicken Curry, Rice, Onion Bhaji, Poppadum, Mango Chutney	£16.95
Mushroom and Spinach Stuffed Chicken Supreme, Fondant Potato, Rainbow Chard, Tender Stem Broccoli	£19.95
Dish of the Day	£ M/P

SALAD

Chicken Caesar Salad, Anchovies	£16.95
Heritage Beetroot Salad, Honey Roast Goats Cheese, Pomegranate, Raspberry Dressing	£15.95

FISH

Fish of the Day	£ M/P
Roasted Sea Bream, Charred Courgette, Duchess Potatoes, Green Beans, Cherry Tomatoes, Toasted Hazelnut Butter	£21.50
Pan Seared Cornish Sole, Roasted New Potatoes, Peas, Warm Tartare Sauce, Leeks	£21.50
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

Soup of the Day	£7.50
Roasted Wood Pigeon, Confit Leg, Pickled Blackberries, Shimeji Mushroom, Cauliflower Puree	£11.50
Monkfish Cheeks, Prosciutto Crisp, Tomato Salsa, Olives	£13.95
Heritage Tomato and Fennel Top Salad, Crispy Bocconcini, Radish, Dill	£10.00
Potted Smoked Mackerel Pate, Pickled Cucumber, Charred Toast	£10.50

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	£15.95
Rump of Lamb, Bon Bon, Mint Verde, Heritage Carrots, Potato Terrine	£24.95

VEGETARIAN

Sweetcorn and Broad Bean Risotto, Aged Parmesan, Pine Nuts, Watercress	£15.50
Stir Fried Udon Noodles, Mange Tout, Pak Choi, Broccoli, Black Garlic, Sesame Oil, Soy Sauce (Vegan)	£15.50

SIDE ORDERS

Sweet Potato Fries	£5.25
Garlic Bread	£4.95
Mixed Salad	£4.95
Mixed Vegetables	£4.95
Onion Rings	£4.95

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. Bella Modella, Pinot Grigio Italy	£6.10	£7.90	£21.95
2. One Chain, Chardonnay Australia	£7.30	£9.70	£28.00
3. Aromo, Sauvignon Blanc Chile	£7.30	£9.70	£28.00
4. Aloe Tree, Chenin Blanc South Africa	£6.95	£9.00	£26.00
5. Aromo, Viognier Chile	£7.30	£9.70	£28.00
6. Artesa, Rioja Blanco Spain	£8.40	£11.00	£31.00
7. Mayfly, Sauvignon Blanc New Zealand	£9.40	£12.50	£34.00
RED			
8. Maison de Vignerons Rouge France	£6.10	£7.90	£21.95
9. Aromo, Merlot Chile	£7.15	£9.50	£27.00
10. Vega Piedra, Rioja Tinto Spain	£7.30	£9.70	£28.00
11. San Marzano, Primitivo 'Il Pumo' Italy	£7.30	£9.70	£28.00
12. Calusari, Pinot Noir Romania	£7.30	£9.70	£28.00
13. Aromo, Malbec Chile	£8.40	£11.00	£31.00
ROSE			
14. Pinot Grigio Rosé, Casa Defra Italy	£7.15	£9.50	£27.00
22. Cotes de Provence Rosé France	£10.00	£13.00	£36.00

CHAMPAGNE AND SPARKLING

15. Etienne Oudart, Champagne	125ML	£13.25	£55.00
Hints of biscuit and along finish			
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' (vegan)			
19. Casa Defra, Prosecco DOC Quarters Italy	200ML	£9.95	
A fresh, fragrant, and fruity Prosecco with aromas of pear and apple (vegan)			
20. Mirabello, Prosecco			£32.00
Lovely balance, crisp with elegant finish (vegan)			
21. Laurent-Perrier Rosé			£110.00
Classy French champagne for 200 years (vegan)			

ROSE AND WHITE

	BOTTLE
22. Cotes de Provence Rosé France	£36.00
Wonderful berry fruit on the nose with good minerality and a well-structured finish (vegan)	
23. Mesta, Organic Verdejo Spain	£28.00
Great purity with fresh notes of grass, fennel, and white pepper (vegan)	
24. Coral Do Mar, Albariño Spain	£40.00
Founded by the Mendez Family, this wine is herbaceous and zesty (vegan)	
25. Ornezon, Picpoul de Pinet France	£35.00
Citrus aromas and white fruits with a long finish (vegan)	
26. Domaine Seguinot, Chablis France	£50.00
Wonderful richness on the palate, clean and fresh with an elegant finish (vegan)	
27. Domaine Picard, Sancerre France	£48.00
Aromatic notes of exotic fruit and citrus on the nose. On the palate the wine is full bodied and balanced with a crisp finish (vegan)	
28. Yvon et Pascal Tabordet, Pouilly Fumé France	£51.00
Floral and dried fruit scents with notes of kiwi, melon and rhubarb. Dry and citrus zesty finish (vegan)	
29. Domaine les Vieux Murs, Pouilly Fuisse France	£59.00
One of Burgundies finest white wines. Citrus fruit on the palate with a complex nutty finish (vegan)	

RED

31. Mesta, Organic Tempranillo Spain	£28.00
Vibrant and juicy, unoaked red wine (vegan)	
32. Château La Garenne, Bordeaux Rouge France	£36.00
Dark berry fruit and earthy, tobacco aromas	
33. The Opportunist, Shiraz Australia	£37.00
Lush, red, plump ripe fruit, creamy berry soaked, savoury finish (vegan)	
34. Domaine Fichet, Bourgogne Pinot Noir France	£48.00
An easy drinking, light, soft and fruity wine (vegan)	
35. 'Les Coteaux', Côte du Rhône Villages France	£37.00
Brambly fruit with subtle oaky nuances (vegan)	
36. Swartland Winery, Founders Pinotage South Africa	£34.00
Soft easy drinking wine with fresh black and red berries and a hint of vanilla. Has well-rounded tannins on palate (vegan)	

RED

37. Bodegas Ondarre, Reserva Rioja Spain	£38.00
Leather and spice of traditionally made Rioja on the nose (vegan)	
38. Chianti Classico Italy	£43.00
Full of red cherry flavours and violets, with vibrant acidity, hints of sweet spices and a beautiful long silky finish	
39. Château Tour Calon, Montagne-St-Emilion France	£51.00
Full-bodied Claret with a wonderful deep colour. Pure fruit, silky and very elegant (vegan)	
40. Châteauneuf du Pape, Les Cailloux France	£97.00
Dark, warm red colour. Fruit driven with robust lingering flavours (vegan)	

ENGLISH

42. Oaked Aged Ortega, Dropmore Vineyard England	£39.50
Delicate vanilla aromas with hints of butterscotch and honey (vegan)	
43. Bacchus, Dropmore Vineyard England	£38.00
Young, fresh and zesty in style, it has a pleasing aromatic and grapey bouquet with a long fresh lemon grass and greengage finish (vegan)	
44. Pinot Blush, Dropmore Vineyard England	£38.00
A dry, refreshing English rose with delicate flavours of raspberry and red cherry (vegan)	
45. Classic Cuvee Brut, Dropmore Vineyard England	£47.00
An elegant blend of Pinot Noir, Pinot Meunier and Chardonnay, made in the traditional method (vegan)	
46. Sparkling Rosé Wine, Dropmore Vineyard England	£75.00
Bright and delicate with gentle floral aromas and soft summer berry notes on a fine mousse with creamy texture on the finish (vegan)	

DESSERT

	GLASS	BOTTLE
Muscat Beaumes de Venise (vegan)	£6.60	£36.00

PORT

	50ML	BOTTLE
Taylors Vintage Port 2017	£4.85	£45.00
Barros Tawny Port (10 Years Old)	£6.25	£65.00

LIQUEUR AND BRANDY

Grand Marnier	£3.70
Disaronno	£3.40
Drambuie	£3.70
Galliano	£3.80
Kahlua	£3.20
Chartreuse	£3.90
Calvados	£4.35
Sambuca	£3.20
Grappa	£3.10
Limoncello Casal D'Emilia	£4.65
Baron de Sigognac	£6.35
Janneau Armagnac	£6.35
Remy Martin VSOP	£5.35
Remy Martin XO	£18.00
Hennessy XO	£18.00

FINE SCOTTISH MALT WHISKY

Talisker (10 Years Old)	£5.00
Soft, smoky nose and sweet taste, rich in barley malt This is a robust taste to enjoy	
Highland Park (12 Years Old)	£5.00
The nose is sweet with a peaky earthiness, a heathery flavour and a huge smoky dryness	
Chivas Regal (12 Years Old)	£4.10
Enjoy a distinctive blended honey & mellow Taste for a refined smoothness.	
Glenfiddich (12 Years Old)	£4.20
Fresh fruity aroma with a clash of pear, the taste is soft and rounded	
Laphroaig (10 Years Old)	£6.80
Malted barley is dried over a peat fire The smoke from the peat gives a rich flavour	
Glenmorangie (10 Years Old)	£4.55
The fragrance is light, delicate and floral rather than cereal The well-balanced flavour carries traces of honey wood and nuts	
The Macallan (12 Years Old)	£9.00
This single malt is exclusively matured in selection of sherry oaks	

WHISKEY

Jameson	£3.30	Bushmills	£3.20
Red Label	£3.30	Famous Grouse	£3.10
Bells	£3.10	Canadian Club	£3.50