



# The Chequers Inn

Wooburn Common

## TO SHARE

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

<b>Fish Platter:</b> Fried Squid, Scampi, King Prawn Skewer, Lemon Mayo	£17.00
<b>Charcuterie Platter:</b> Mixed Meats, Cheddar, Olives	£19.00

## SMALL PLATES

Crispy Squid, Lemon Mayo	£9.50
BBQ Chicken Strips	£7.50
Mini Fish, Chips, Tartare Sauce	£8.95
Mini Cheeseburger, Chips	£8.95
Scotch Egg, Red Onion Marmalade	£8.50
Prawn Masala, Mango Chutney, Poppadum	£9.50

## POULTRY AND GAME

Chicken Curry, Rice, Onion Bhaji, Poppadum, Mango Chutney	£17.50
Wild Duck, Caramelised Celeriac Puree, Red Onion Tatin, Medjool Date Sauce	£22.95
Crown Estate Venison, Confit Roots, Garlic Rosti, Carrot Puree	£ 27.50

## SALAD

Chequers Crispy Chicken, Radish, Gem Lettuce, Ranch Dressing	£17.95
Goats Cheese, Sweet Peppers, Smoked Almonds, Tarragon	£15.95

## FISH

Fish of the Day	£ M/P
Pan Fried Hake, Scorched Leeks, Dill Mayonnaise, Confit Potato, Pickled Kohlrabi	£23.25
Fillet of Seabream, Shaved Cauliflower, Olive Mash, Romesco Sauce and Chive Oil	£22.95
Beer Battered Haddock, Chips, Peas, Tartare Sauce	£17.50
Salmon, Cod and Prawn Fishcakes, Salad	£15.95

## SAUCES

Shallot and Tarragon Butter	£1.95
Pepper	£1.95
Stilton	£1.95

## STARTERS

Homemade Soup of the Day	£7.95
Grilled Crown Prince, Burrata, Sage, Flat Peach, Honey and Pumpkin Seeds	£10.25
Smoked Mackerel, Cucumber Raita, Granny Smith, Watercress	£10.45
Caramelised Mushroom Parfait, Pickled Oyster Mushroom, Shallot, Black Garlic	£9.50
Scallop Mousse Cannelloni, Sea Herbs, Dill Split Langoustine Bisque	£12.95

## 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	£17.95
Cumberland Sausages, Mash, Onion Gravy	£16.95
Grilled Beef Bavette, Smoked Oyster Mushroom, Truffled Greens, Parmesan Hash Brown	£23.95
Dish of the Day	

## VEGETARIAN/VEGAN

Truffled Mushroom Linguini, Spinach, Courgette	£17.25
Baked Cauliflower, Chestnut Crumble, Onion Relish, Oyster Mushroom, Aged Parmesan	£17.25

## 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
<b>WHITE</b>			
1. <b>Bella Modella, Pinot Grigio</b>   Italy	£6.30	£8.00	£21.95
2. <b>One Chain, Chardonnay</b>   Australia	£7.50	£9.90	£28.00
3. <b>Aromo, Sauvignon Blanc</b>   Chile	£7.50	£9.90	£28.00
4. <b>Aloe Tree, Chenin Blanc</b>   South Africa	£7.15	£9.20	£26.00
5. <b>Aromo, Viognier</b>   Chile	£7.50	£9.90	£28.00
6. <b>Artesa, Rioja Blanco</b>   Spain	£8.60	£11.20	£31.00
7. <b>Mayfly, Sauvignon Blanc</b>   New Zealand	£9.60	£12.70	£34.00
<b>RED</b>			
8. <b>Maison de Vignerons Rouge</b>   France	£6.30	£8.00	£21.95
9. <b>Aromo, Merlot</b>   Chile	£7.35	£9.70	£27.00
10. <b>Vega Piedra, Rioja Tinto</b>   Spain	£7.50	£9.90	£28.00
11. <b>San Marzano, Primitivo 'Il Pumo'</b>   Italy	£7.50	£9.90	£28.00
12. <b>Calusari, Pinot Noir</b>   Romania	£7.50	£9.90	£28.00
13. <b>Aromo, Malbec</b>   Chile	£8.60	£11.20	£31.00
<b>ROSE</b>			
14. <b>Pinot Grigio Rosé, Casa Defra</b>   Italy	£7.35	£9.70	£27.00
22. <b>Cotes de Provence Rosé</b>   France	£10.25	£13.25	£36.00

## CHAMPAGNE AND SPARKLING

15. <b>Etienne Oudart, Champagne</b> Hints of biscuit and along finish	125ML	£13.75	£58.00
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	£9.95	
20. <b>Mirabello, Prosecco</b> Lovely balance, crisp with elegant finish (vegan)			£32.00
21. <b>Laurent-Perrier Rosé</b> Classy French champagne for 200 years (vegan)			£110.00

## ROSE AND WHITE

	BOTTLE
22. <b>Cotes de Provence Rosé</b>   France Wonderful berry fruit on the nose with good minerality and a well-structured finish (vegan)	£36.00
23. <b>Mesta, Organic Verdejo</b>   Spain Great purity with fresh notes of grass, fennel, and white pepper (vegan)	£29.00
24. <b>Coral Do Mar, Albariño</b>   Spain Founded by the Mendez Family, this wine is herbaceous and zesty (vegan)	£45.00
25. <b>Ornezon, Picpoul de Pinet</b>   France Citrus aromas and white fruits with a long finish (vegan)	£36.00
26. <b>Domaine Seguinot, Chablis</b>   France Wonderful richness on the palate, clean and fresh with an elegant finish (vegan)	£52.00
27. <b>Domaine Picard, Sancerre</b>   France 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)	£49.00
28. <b>Yvon et Pascal Tabordet, Pouilly Fumé</b>   France Floral and dried fruit scents with notes of kiwi, melon and rhubarb. Dry and citrus zesty finish (vegan)	£55.00
29. <b>Domaine les Vieux Murs, Pouilly Fuisse</b>   France One of Burgundies finest white wines. Citrus fruit on the palate with a complex nutty finish (vegan)	£59.00

## RED

31. <b>Mesta, Organic Tempranillo</b>   Spain Vibrant and juicy, unoaked red wine (vegan)	£29.00
32. <b>Château La Garenne, Bordeaux Rouge</b>   France Dark berry fruit and earthy, tobacco aromas	£37.00
33. <b>The Opportunist, Shiraz</b>   Australia Lush, red, plump ripe fruit, creamy berry soaked, savoury finish (vegan)	£38.00
34. <b>Domaine Fichet, Bourgogne Pinot Noir</b>   France An easy drinking, light, soft and fruity wine (vegan)	£48.00
35. <b>'Les Coteaux', Côte du Rhône Villages</b>   France Brambly fruit with subtle oaky nuances (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)	£34.00

## RED

37. <b>Bodegas Ondarre, Reserva Rioja</b>   Spain Leather and spice of traditionally made Rioja on the nose (vegan)	£38.00
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	£43.00
39. <b>Château Tour Calon, Montagne-St-Emilion</b>   France Full-bodied Claret with a wonderful deep colour. Pure fruit, silky and very elegant (vegan)	£51.00
40. <b>Châteauneuf du Pape, Les Cailloux</b>   France Dark, warm red colour. Fruit driven with robust lingering flavours (vegan)	£97.00

## ENGLISH

42. <b>Oaked Aged Ortega, Dropmore Vineyard</b>   England Delicate vanilla aromas with hints of butterscotch and honey (vegan)	£39.50
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)	£38.00
44. <b>Pinot Blush, Dropmore Vineyard</b>   England A dry, refreshing English rose with delicate flavours of raspberry and red cherry (vegan)	£38.00
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)	£47.00
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 37.5CL</b>	£6.60	£36.00

## PORT

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

## LIQUEUR AND BRANDY

<b>Grand Marnier</b>	£4.10
<b>Disaronno</b>	£3.90
<b>Drambuie</b>	£4.10
<b>Galliano</b>	£3.80
<b>Kahlua</b>	£3.70
<b>Chartreuse</b>	£4.40
<b>Calvados</b>	£4.75
<b>Sambuca</b>	£3.25
<b>Grappa</b>	£3.70
<b>Limoncello Casal D'Emilia</b>	£4.85
<b>Baron de Sigognac</b>	£6.35
<b>Janneau Armagnac</b>	£6.35
<b>Remy Martin VSOP</b>	£5.95
<b>Remy Martin XO</b>	£18.00
<b>Hennessy XO</b>	£18.00

## 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	£5.20
<b>Highland Park (12 Years Old)</b> The nose is sweet with a peaky earthiness, a heathery flavour and a huge smoky dryness	£5.20
<b>Chivas Regal (12 Years Old)</b> Enjoy a distinctive blended honey & mellow Taste for a refined smoothness.	£4.10
<b>Glenfiddich (12 Years Old)</b> Fresh fruity aroma with a clash of pear, the taste is soft and rounded	£4.70
<b>Laphroaig (10 Years Old)</b> Malted barley is dried over a peat fire The smoke from the peat gives a rich flavour	£6.80
<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	£4.75
<b>The Macallan (12 Years Old)</b> This single malt is exclusively matured in selection of sherry oaks	£9.00

## WHISKEY

<b>Jameson</b>	£3.80	<b>Bushmills</b>	£3.40
<b>Red Label</b>	£3.30	<b>Famous Grouse</b>	£3.10
<b>Bells</b>	£3.10	<b>Canadian Club</b>	£3.50