



# The Chequers Inn

Wooburn Common

## TO SHARE

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

<b>Fish Platter:</b> Fried Squid, Scampi, King Prawn Skewer, Lemon Mayo	£17.00
<b>Meat Platter:</b> Mixed Meats, Cheddar, Pickles, Bread	£19.50

## SMALL PLATES

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

## POULTRY AND GAME

Pan Roasted Chicken Supreme, Braised Red Cabbage & Apple Bubble & Squeak, Onion Jus	£21.95
Loin of Venison, Truffle Rosti, Carrot Puree, Venison Jus	£24.95
Chicken Curry, Rice, Onion Bhaji, Poppadum, Mango Chutney	£18.50

## SALAD

Chicken Caesar Salad, Anchovies, Parmesan, Croutons	£18.50
Honey Baked Goats Cheese, Heritage Beetroot, Pomegranate Balsamic Dressing	£16.25

## FISH

Fish of the Day	£ M/P
Pan Roasted Seabream, Sauté Potatoes, Peas a la Francaise	£22.95
Pave of Stone Bass, Braised Fennel, Hazelnut & Lemon Butter Burnt Leeks, Creamed Potatoes	£23.95
Beer Battered Hake, Chips, Peas, Tartare Sauce	£18.50
Salmon, Cod and Prawn Fishcakes, Salad	£16.95

## SAUCES

Shallot	£1.95
Pepper	£1.95
Stilton	£1.95

## STARTERS

Homemade Soup of the Day, Homemade Rolls	£9.50
Sticky Braised Beef Bon Bons, Horseradish Chantilly Charred Silver Skins	£10.75
Spinach, Mushroom & Artichoke Tart, Pickled Mushrooms Chestnut Crumb, Parmesan & Chive Cream Sauce	£9.95
Potted Mackerel Rilette, Pickled Carrot Salad, Sourdough	£12.95
Confit Duck Spring Roll, Pickled Asian Salad, Thai Dressing	£12.95

## MEAT

Chargrilled Rump Steak £27.95 / Chargrilled Argentinian Sirloin Served with Mushroom, Tomato, Chips, Parmesan, Onion Rings, Salad	£33.95
Homemade Burger, Bacon, Cheese, Chips, Salad, Coleslaw	£18.95
Crispy Pork Belly, Honey Braised Chicory, Potato Croquette Quince, Cider Sauce	£22.95
Cumberland Sausages, Mash, Onion Gravy	£17.95
Slow Braised Beef Short Rib, Parsley Pomme Puree Wilted Greens, IPA Gravy	£23.95

## VEGETARIAN/VEGAN

Wild Mushroom & Chestnut Risotto, Rocket Crumbled Feta	£18.00
Goan Chickpea Curry, Cumin Rice, Cucumber Raita Onion Bhaji, Poppadum	£17.50

## 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
<b>WHITE</b>			
1. <b>Bella Modella, Pinot Grigio</b>   Italy	£6.50	£8.20	£21.95
2. <b>One Chain, Chardonnay</b>   Australia	£7.70	£10.10	£28.00
3. <b>Aromo, Sauvignon Blanc</b>   Chile	£7.70	£10.10	£28.00
4. <b>False Bay, Chenin Blanc</b>   South Africa	£7.35	£9.40	£26.00
5. <b>Aromo, Viognier</b>   Chile	£7.70	£10.10	£28.00
6. <b>Artesa, Rioja Blanco</b>   Spain	£8.80	£11.40	£31.00
7. <b>Mayfly, Sauvignon Blanc</b>   New Zealand	£9.60	£12.70	£34.00
<b>RED</b>			
8. <b>Sangiovese Puglia</b>   Italy	£6.50	£8.20	£21.95
9. <b>Aromo, Merlot</b>   Chile	£7.55	£9.90	£27.00
10. <b>Vega Piedra, Rioja Tinto</b>   Spain	£7.70	£10.10	£28.00
11. <b>San Marzano, Primitivo 'Il Pumo'</b>   Italy	£8.50	£10.90	£30.00
12. <b>Calusari, Pinot Noir</b>   Romania	£7.70	£10.10	£28.00
13. <b>Aromo, Malbec</b>   Chile	£8.80	£11.40	£31.00
<b>ROSÉ</b>			
14. <b>Pinot Grigio Rosé, Casa Defra</b>   Italy	£7.55	£9.90	£27.00
22. <b>Côtes de Provence Rosé</b>   France	£10.95	£13.95	£37.50

## CHAMPAGNE AND SPARKLING

15. <b>Etienne Oudart, Champagne</b> Hints of biscuit and along finish	125ML	£13.75	£58.00
16. <b>Veuve Clicquot</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)	£37.50
23. <b>Mesta, Organic Verdejo</b>   Spain Great purity with fresh notes of grass, fennel, and white pepper (vegan)	£30.00
24. <b>Coral Do Mar, Albariño</b>   Spain Founded by the Mendez Family, this wine is herbaceous and zesty (vegan)	£46.00
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)	£55.00
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)	£55.00
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)	£62.00

## RED

31. <b>Mesta, Organic Tempranillo</b>   Spain Vibrant and juicy, unoaked red wine (vegan)	£30.00
32. <b>Château La Garenne, Bordeaux Rouge</b>   France Dark berry fruit and earthy, tobacco aromas	£38.00
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)	£49.50
35. <b>'Les Coteaux', Côte du Rhône Villages</b>   France Brambly fruit with subtle oaky nuances (vegan)	£36.00
36. <b>Tumbleweed 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)	£35.00

## RED

37. <b>Bodegas Ondarre, Reserva Rioja</b>   Spain Leather and spice of traditionally made Rioja on the nose (vegan)	£39.00
38. <b>Chianti Reserva</b>   Italy Full of red cherry flavours and violets, with vibrant acidity, hints of sweet spices and a beautiful long silky finish	£44.00
39. <b>Château Treytins, Montagne-St-Emilion</b>   France Full-bodied Claret with a wonderful deep colour. Pure fruit, silky and very elegant (vegan)	£53.00
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 Beaume 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>	£4.30
<b>Disaronno</b>	£4.10
<b>Drambuie</b>	£4.30
<b>Galliano</b>	£4.00
<b>Kahlua</b>	£3.90
<b>Chartreuse</b>	£4.60
<b>Calvados</b>	£4.95
<b>Sambuca</b>	£3.45
<b>Grappa</b>	£4.00
<b>Limoncello Casal D'Emilia</b>	£4.95
<b>Baron de Sigognac</b>	£6.55
<b>Janneau Armagnac</b>	£6.55
<b>Remy Martin VSOP</b>	£6.15
<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