



The Chequers Inn

Wooburn Common

TO SHARE

Baked Camembert, Honey, Rosemary, Garlic, Toast	£13.95
Cerignola Olives	£4.95
Bread Basket, Balsamic, Olive Oil	£4.95
Beetroot Hummus, Hazelnuts, Pomegranate, Pitta Bread	£7.95

Fish Platter: Fried Squid, Scampi, King Prawn Skewer, Lemon Mayo	£18.00
Meat Platter: Mixed Meats, Cheddar, Pickles, Bread	£19.50

SMALL PLATES

Crispy Squid, Lemon Mayo	£9.95
Jerk Chicken Strips, Lime & Coriander Yoghurt	£8.95
Mini Fish, Chips, Tartare Sauce	£9.50
Chequers Chip, Truffle Emulsion, Parmesan	£5.95
Mini Cheeseburger, Chips	£9.50
Scotch Egg, Red Onion Marmalade	£8.95
Chorizo, Cream Cheese & Chive Stuffed Potato Skins	£7.95

STARTERS

Homemade Soup of the Day, Homemade Rolls	£9.50
Game Croquettes, Pickled Carrot Ribbons, Horseradish	£10.00
Pan Seared Scallops, Cauliflower Puree, Prosciutto Crisps Cauliflower Florette's	£13.95
Warm Goats Cheese and Pumpkin Tart, Aged Balsamic Salted Pumpkin Seeds	£10.50
Chestnut Mushroom Parfait, Candied Walnuts, Apricot Chutney	£9.50

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
Dish of the Day	£M/P
Cumberland Sausages, Mash, Onion Gravy	£17.95
Slow Braised Beef Cheeks, Cheddar Mash, Crispy Onions Roasted Carrot, Guinness Sauce	£19.95

VEGETARIAN/VEGAN

Pearl Barley and Wild Mushroom Risotto, Kale Crisps, Parmesan	£18.95
Maple Roasted Crown Prince Pumpkin, Coconut Tahini Puy Lentils, Pomegranate	£18.95

SIDE ORDERS

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

POULTRY AND GAME

Local Venison, Caramelised Onion Puree, Crispy Potato Rosti Shallot Tartin, Truffle Jus	£25.95
Roasted Pheasant Breast, Sarma, Potato Terrine, Apricot Red Wine Jus	£22.50
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 Seared Cornish Cod, Salt Baked Celeriac, Burnt Leeks Wild Mushrooms, Chicken Butter Sauce	£25.95
Shetland Mussels, White Wine, Garlic and Cream Linguini Sourdough	£19.95
Beer Battered Hake, Chips, Peas, Tartare Sauce	£18.50
Salmon, Cod and Prawn Fishcakes, Salad	£16.95

SAUCES

Shallot, Stilton or Pepper	£2.25
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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	£6.70	£8.40	£22.95
2. One Chain, Chardonnay Australia	£7.90	£10.30	£28.50
3. Aromo, Sauvignon Blanc Chile	£790	£10.30	£28.50
4. False Bay, Chenin Blanc South Africa	£7.55	£9.60	£27.00
5. Aromo, Viognier Chile	£790	£10.30	£28.50
6. Artesa, Rioja Blanco Spain	£9.00	£11.60	£31.50
7. Mayfly, Sauvignon Blanc New Zealand	£9.80	£12.90	£34.50
RED			
8. Sangiovese Puglia Italy	£6.70	£8.40	£22.95
9. Aromo, Merlot Chile	£775	£10.10	£27.50
10. Vega Piedra, Rioja Tinto Spain	£8.00	£10.40	£29.00
11. San Marzano, Primitivo ‘Il Pumo’ Italy	£8.70	£11.10	£30.00
12. Calusari, Pinot Noir Romania	£7.90	£10.30	£28.50
13. Aromo, Malbec Chile	£9.00	£11.60	£31.50
ROSÉ			
14. Pinot Grigio Rosé, Casa Defra Italy	£7.75	£10.10	£27.50
22. Côtes de Provence Rosé France	£11.25	£14.25	£38.00

CHAMPAGNE AND SPARKLING			
15. Etienne Oudart, Champagne	125ML	£13.95	£59.00
Hints of biscuit and along finish			
16. Veuve Clicquot			£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	£10.25	(vegan)
A fresh, fragrant, and fruity Prosecco with aromas of pear and apple			
20. Mirabello, Prosecco		£32.50	
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		£38.00
Wonderful berry fruit on the nose with good minerality and a well-structured finish (vegan)		
23. Mesta, Organic Verdejo Spain		£30.00
Great purity with fresh notes of grass, fennel, and white pepper (vegan)		
24. Coral Do Mar, Albariño Spain		£46.00
Founded by the Mendez Family, this wine is herbaceous and zesty (vegan)		
25. Ornezon, Picpoul de Pinet France		£37.00
Citrus aromas and white fruits with a long finish (vegan)		
26. Domaine Seguinot, Chablis France		£56.00
Wonderful richness on the palate, clean and fresh with an elegant finish (vegan)		
27. Domaine Picard, Sancerre France		£57.00
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		£57.00
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		£65.00
One of Burgundies finest white wines. Citrus fruit on the palate with a complex nutty finish (vegan)		

RED		
31. Mesta, Organic Tempranillo Spain		£31.00
Vibrant and juicy, unoaked red wine (vegan)		
32. Château La Garenne, Bordeaux Rouge France		£38.50
Dark berry fruit and earthy, tobacco aromas		
33. The Opportunist, Shiraz Australia		£38.50
Lush, red, plump ripe fruit, creamy berry soaked, savoury finish (vegan)		
34. Domaine Fichet, Bourgogne Pinot Noir France		£50.50
An easy drinking, light, soft and fruity wine (vegan)		
35. ‘Les Coteaux’, Côte du Rhône Villages France		£36.50
Brambly fruit with subtle oaky nuances (vegan)		
36. Tumbleweed Winery, Founders Pinotage South Africa		£35.00
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		£39.50
Leather and spice of traditionally made Rioja on the nose (vegan)		
38. Chianti Reserva Italy		£44.50
Full of red cherry flavours and violets, with vibrant acidity, hints of sweet spices and a beautiful long silky finish		
39. Château Treytins, Montagne-St-Emilion France		£54.00
Full-bodied Claret with a wonderful deep colour. Pure fruit, silky and very elegant (vegan)		
40. Châteauneuf du Pape, Les Cailloux France		£99.50
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 Beaume de Venise 37.5CL	£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		£4.30
Disaronno		£4.10
Drambuie		£4.30
Galliano		£4.00
Kahlua		£3.90
Chartreuse		£4.60
Calvados		£4.95
Sambuca		£3.45
Grappa		£4.00
Limoncello Casal D’Emilia		£4.95
Baron de Sigognac		£6.55
Janneau Armagnac		£6.55
Remy Martin VSOP		£6.15
Remy Martin XO		£18.00
Hennessy XO		£18.00

FINE SCOTTISH MALT WHISKY		
Talisker (10 Years Old)		£5.20
Soft, smoky nose and sweet taste, rich in barley malt		
This is a robust taste to enjoy		
Highland Park (12 Years Old)		£5.20
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)		£4.70
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)		£4.75
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	£3.80	Bushmills	£3.40
Red Label	£3.30	Famous Grouse	£3.10
Bells	£3.10	Canadian Club	£3.50