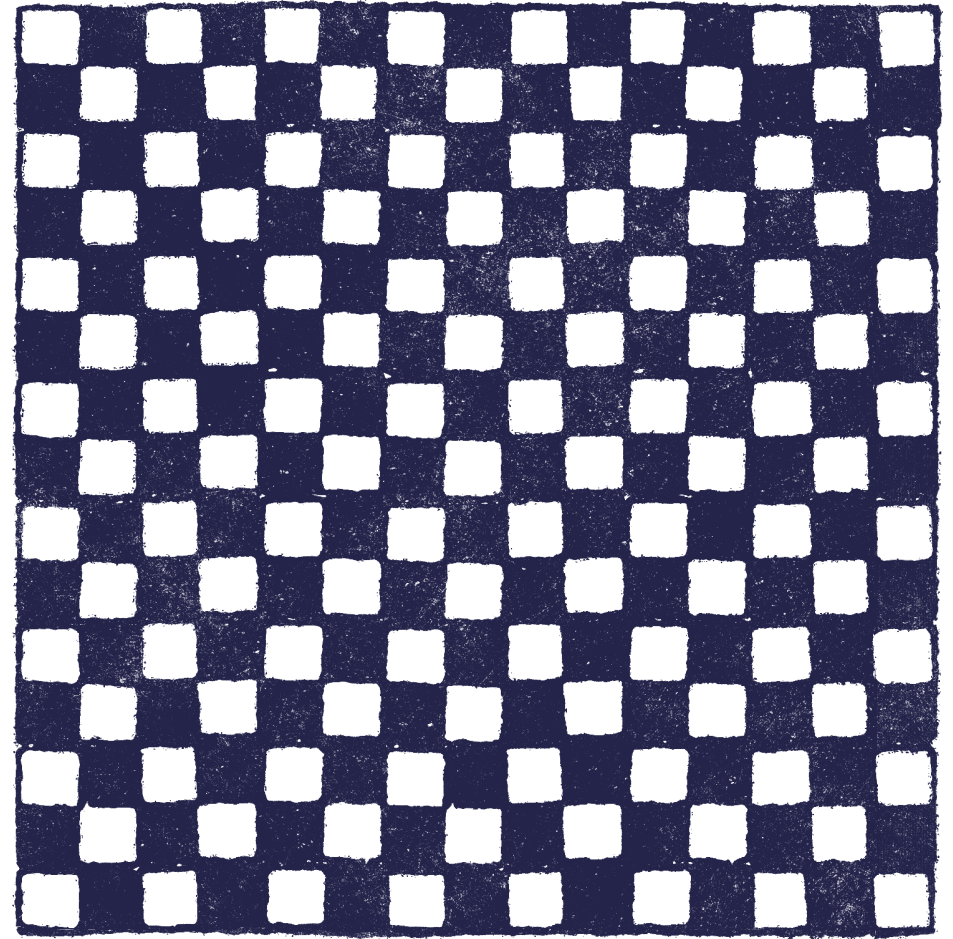


THE CHEQUERS



THE CHEQUERS, CHURCH ROAD, CHURCHILL, CHIPPING NORTON
OXFORDSHIRE, OX7 6NJ - TELEPHONE 01608 659 393
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PUDDINGS

PUDDING

Banoffee pot £7

Vanilla panna cotta with rhubarb compote £8

Summer berries cheesecake sundae £8

Seasonal fruit crumble a selection of creams as you like £7

‘Marathon pudding’ (chocolate, caramel & salted peanut) with vanilla ice cream £9

Lemon sponge cake with vanilla ice cream £7

Ice Cream:

Vanilla, Chocolate, Strawberry, Salted Caramel £2.5 per scoop

Served with Hot chocolate sauce or espresso (£1 supplement)

Lemon or Raspberry Sorbet £2.5 per scoop

PUDDING WINE 75ML

La Fleur d’Or, Sauternes, 2017 France £10 / £45

Moscato D’Asti, Saracco, NV Italy £7.5 / £28

Chateau Ramon, Monbazillac, 2018 France 75cl £5 / £50

Bleinheim Superb Ice Apple Cider Wine, NV England £11.5 / £55

Johanneshof Reinisch Merlot Eiswein, Austria, 2015 £11.5 / £55

PORT & SHERRY 75ML

Quinta De La Rosa - Colheita £13.25

Quinta De La Rosa - Vintage £24.00

Porto Niepoort - Tawny Dee £6.00

Wellington 20 years - Palo Cortado Sherry £19.00

Goya XL - Manzanilla Reposada Sherry £11.00

“I Think” - Mazanilla Sherry £9.50

Inocente Single Vineyard - Dry Fino Sherry £6.50

CHEESE

A Selection of British cheeses

1 for £3.5 / 4 for £12 / All Cheeses £18 with Oatcakes & Quince

COLSTON BASSET STILTON

Stilton is one of Britain’s best known cheeses, an ideal balance of fruity and floral blue veining and creamy, buttery paste. (Pasteurised Cow’s Milk)

WESTCOMBE CHEDDAR

A cheddar cheese with a supple, golden paste and the occasional blue vein. The flavours are rich, layered and generally less acidic than other cheddars. (Raw Cow’s Milk)

ROLLRIGHT

The texture of the paste is soft and yolky with a glossy appearance. The rind, which is washed with salt water several times during maturation, is peachy in colour often with a secondary bloom of delicate white mould. (Pasteurised Cow’s Milk)

BERKSWELL

Berkswell is a hard ewe’s milk cheese with a complex sweetness. Its gentle tang and slightly granular texture often draw comparisons with the Spanish cheese Manchego.

BARON BIGOD

A Brie-style cheese with a crumbly texture at the core and a silky breakdown at the rind. The flavour balances a clean lactic brightness with mushroomy vegetal notes. (Raw Cow’s Milk)

RAGSTONE

A lactic goat’s cheese with a bright acidity reminiscent of creme fraiche. The texture is smooth yet dense. (Pasteurised Goat’s Milk)

Prices include VAT. An Optional Service Charge of 12.5% will be added to your bill.

Allergens? - Please ask your server