

THE CHEQUERS

DESSERT MENU



SANDERSON

DESSERTS

Strawberry & champagne jelly, strawberry sorbet **£8** GF | VeA

Crumble of the day with vanilla ice cream **£7** GFA | VeA ★

Millionaire's salted caramel cheesecake **£7.5** GFA

Lemon meringue pie **£8**

Sticky toffee pudding, vanilla ice cream & toffee sauce **£7**

Crème brûlée, shortbread & strawberries **£7** GFA

Mojito panna cotta, mint sorbet, lime & rum syrup **£8** GFA

Doughnuts with chocolate sauce & vanilla ice cream **£8.5**

Please allow 15 minutes to cook.

THE CHEQUERS ICE CREAM & SORBET ★

A selection of homemade ice creams and sorbets (including vegan),

please ask for flavours. **£2.5 per scoop** GF | VE

BRITISH CHEESES

Black Bomber | Oxford Blue | Smoked Cheddar | Goats Cheese | Brie

Served with crackers, chutney and celery

Choice of 2 of the above **£7** GFA

3 cheeses **£11** GFA

(Please let us know if you would like
your cheese to be at room temperature
when you order your first course).

GF: Gluten free GFA: Gluten free available V: Vegetarian VE: Vegan VeA: Vegan Option Available

Menu by Steven Sanderson, Chef-Owner, The Chequers at Burcot. Please speak to us about any allergies or special dietary requirements before you order. Please be advised nuts are present in the kitchen and bar.

This menu is subject to a discretionary 12.5% service charge.