

GOLDEN YEARS MENU

AVAILABLE MONDAY TO FRIDAY LUNCHTIME EACH WEEK FOR GUESTS +60YRS
SMALLER PORTIONS OF OUR MENU DISHES AS BELOW
PLEASE REFER TO MAIN MENU FOR ALLERGENS

STARTER & MAIN COURSE £10.00
MAIN COURSE & PUD £11.00
STARTER, MAIN & PUD £13.50
MAIN COURSE ONLY £7.50

STARTERS

WHITEBAIT

TARTARE, GRILLED LEMON

CHEF'S SOUP OF THE DAY

BAGUETTE & BUTTER

CHICKEN & PORK TERRINE

ROCKET SALAD, CORNICHONS, FIG RELISH, TOAST

MAIN COURSES

3B BATTERED COD & CHIPS

PEAS, GRILLED LEMON & TARTARE SAUCE

GOATS CHEESE TATIN

RED PEPPER COULIS, ROASTED MED VEG AND CHIPS

CURRY OF THE DAY

WITH APPROPRIATE ACCOMPANIMENTS

SAUSAGE & MASH

CARAMELISED ONION GRAVY & PEAS

8OZ RUMP STEAK +£4

CHIPS & ICEBERG WEDGE SALAD

ADD GREEN PEPPERCORN SAUCE OR GARLIC BUTTER FOR £1

HADDOCK, LEMON & PEPPER GOUJONS

TARTARE, CHIPS & PEAS

DESSERTS

CHEESECAKE OF THE DAY

SEE THE BOARD FOR TODAYS FLAVOUR

SALTED CARAMEL & CHOCOLATE SUNDAE

WHIPPED CREAM, CHOCOLATE SAUCE & FLAKE

SUMMER PUDDING

BERRY COMPOTE, CLOTTED CREAM

CHOCOLATE BROWNIE

VANILLA BEAN ICE CREAM

CINNAMON CARAMEL APPLE CRUMBLE

WARM CUSTARD

Sunday Roast

Book Now to Avoid Disappointment

Every Sunday, we serve a great fresh roast. A choice of succulent roast meats served with roasted root veg, cauliflower cheese, roast potatoes home made Yorkies, roasting juice gravy, chipolata and all the usual condiments

£11.95 adults
£5.95 children

DESSERTS

CHEESECAKE OF THE DAY £5.50

SEE THE BOARD FOR TODAYS CHEESECAKE (G, So, E, Mi)

SUMMER PUDDING £5.00

BERRY COMPOTE, CLOTTED CREAM (G, Mi, E)

CHOCOLATE BROWNIE £5.50

VANILLA BEAN ICE CREAM (G, Mi, E, So)

CHEESE & BISCUITS £6.50

STILTON, CHEDDAR & BRIE, BISCUITS, CIDER APPLE CHUTNEY (G, Mi, E)

BANOFFEE PIE £5.75

TOFFEE SAUCE, CLOTTED CREAM (G, Mi, E)

CINNAMON CARAMEL APPLE CRUMBLE £5.50

WARM CUSTARD (G, Mi)

SALTED CARAMEL & CHOCOLATE SUNDAE £5.50

WHIPPED CREAM, CHOCOLATE SAUCE & FLAKE (Mi, E)

LEMON MERINGUE PIE £5.75

RASPBERRY COULIS & CLOTTED CREAM (So, Mi)

CHILDREN'S MENU

FOR THE UNDER 12S

PLEASE REFER TO MAIN MENU FOR ALLERGENS

Starters

CHEESY GARLIC BREAD £2.00

CHEF'S SOUP OF THE DAY £2.00

BAGUETTE & BUTTER

CHICKEN DIPPERS £3.00

WITH BBQ SAUCE

MAIN COURSES

SPAGHETTI BOLOGNAISE £6.00

GRATED CHEESE, GARLIC BREAD

SCAMPI £7.00

CHIPS & PEAS

RUMP STEAK £10.00

CHIPS & SALAD

CHEESE BURGER £5.50

CHIPS & BAKED BEANS

PORK SAUSAGES £5.50

CHIPS & BAKED BEANS

BACON BAP £5.00

CHIPS & BAKED BEANS

CHICKEN NUGGETS £5.50

CHIPS & BAKED BEANS

Desserts

CHEESECAKE OF THE DAY £3.50

SEE THE BOARD FOR TODAYS FLAVOUR

MINI EGG SUNDAE £3.50

ICE CREAM, MINI EGGS, CHOCOLATE SAUCE, FLAKE

2 SCOOPS OF ICE CREAM £2.00

CHOOSE FROM VANILLA, STRAWBERRY OR CHOCOLATE

CHOCOLATE SUNDAE £3.50

CREAM, CARAMEL CHIPS & FLAKE

CHOCOLATE BROWNIE £3.50

VANILLA BEAN ICE CREAM

'LIKE' US ON FACEBOOK

TALBOT EYNHAM
PUNCHBOWL AT WOODSTOCK
THE CHEQUERS INN

WHERE YOU CAN KEEP UP TO DATE WITH WHAT'S HAPPENING

WINE LIST

PRICED PER BOTTLE / 250ML / 175ML
125 ML AVAILABLE ON REQUEST

RED

MERLOT EL CADEJO

£19⁰⁰ / £6⁵⁰ / £4⁷⁵

RIPE MULBERRIES & DAMSON FINISH, CHILE

CABERNET SAUVIGNON EL CADEJO

£19⁰⁰ / £6⁵⁰ / £4⁷⁵

MELLOW RASPBERRY FRUITS, CHILE

TANGUERO MALBEC MENDOZA

£20⁰⁰ / £7⁰⁰ / £5⁵⁰

PACKED WITH TANINS AND VERY FULL, ARGENTINA

PEAKS VIEW PINOTAGE

£20⁰⁰ / £7⁰⁰ / £5⁵⁰

INTENSE RASPBERRY SPICE, SA

WHITE

PINOT GRIGIO NAGYREDE

£19⁰⁰ / £6⁵⁰ / £4⁷⁵

DRY, STRAW COLOUR, FRUITY BOUQUET, HUNGARY

CHARDONNAY EL CADEJO

£19⁰⁰ / £6⁵⁰ / £4⁷⁵

CREAMY, FRESH & ZINGY, CHILE

CHENIN BLANC CLEAR MOUNTAIN

£19⁰⁰ / £6⁵⁰ / £4⁷⁵

A FULL FLAVOURED MEDIUM DRY WINE, SA

PEAKS VIEW SAUVIGNON BLANC

£20⁰⁰ / £7⁰⁰ / £5⁵⁰

REFRESHING TROPICAL FRUIT FINISH, SA

ROSE

ZINFANDEL ORCHID BOULEVARD

£20⁰⁰ / £7⁰⁰ / £5⁵⁰

LIGHT PINK, STRAWBERRY AROMA'S - CALIFORNIA

PINOT GRIGIO BLUSH NAGYREDE

£19⁰⁰ / £6⁵⁰ / £4⁷⁵

SOFT APPLE & HONEYSUCKLE, HUNGARY

BUBBLES

HOUSE CHAMPAGNE

£35⁰⁰

SOFT, DRY LIVELY CHAMPAGNE

PROSECCO FRIZANTE

£20 / £4²⁵ (125ML)

LIGHT & FIZZY, REFRESHING & DRY

WE HAVE A GREAT RANGE
OF LIQUEURS & SPIRITS
PLUS LOTS OF GINS

Allergen Information - You will see initials next to each menu item that shows the allergens within that dish. Abbreviations as follows:-

G = Gluten, Cr = Crustaceans, F = Fish, E = Eggs, P = Peanuts, So = Soybean, Mi = Milk, N = Nuts, Ce = Celery, Mu = Mustard, Se = Sesame, Su = Sulphur Dioxide, L = Lupin, Mo = Molluscs.

Condiments and anything not listed here PLEASE ASK. As our kitchen does contain all of the allergens listed here, we can't guarantee that traces of these will not be present