EVENTS & PRIVATE HIRE

THE CHEQUERS

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WELCOME TO THE CHEQUERS

Nestled in the heart of the picturesque village of Churchill, The Chequers is a traditional Cotswold inn rich in character and history. Thought to date back to the 18th century, the building reflects the honey-coloured Cotswold stone architecture that defines the area and has long served as a welcoming meeting place for villagers and travellers alike.

Situated near the historic market town of Chipping Norton, and surrounded by the rolling countryside of the Cotswolds, The Chequers has evolved from a traditional coaching-style inn into a beautifully restored country pub and event space.



FOOD
AT THE CHEQUERS

At the heart of every event is a celebration of great British food — from refined takes on classic pub favourites to seasonal menus showcasing the very best local produce. Whether it's a relaxed gathering or a formal celebration, guests can enjoy thoughtfully crafted dishes, carefully selected wines, and the warm, welcoming hospitality that defines this historic village inn.



THE CHURCHILL ROOM

Seating up to 14 people

The Churchill Room offers an elegant and versatile private dining space for up to 14 guests. Located upstairs with picturesque views across the village green and church, it features exclusive access to a private bar and can be seamlessly connected to the adjoining Cromwell Lounge to create a larger event space. A discreet Samsung FRAME QLED TV provides the perfect solution for presentations, screenings and live sporting events, while transforming into a beautiful piece of artwork when not in use—ensuring the room always retains its refined character



THE CORNWELL LOUNGE

Seating up to 20 people

The Cornwell Lounge is a beautifully appointed private space for up to 20 guests, accessed via its own private staircase for an exclusive arrival. Designed with flexibility in mind, the room can be arranged in a variety of seating configurations for private dining, board meetings, drinks receptions and celebrations. Overlooking the village green and historic church, it also offers access to a private bar and a discreet Samsung FRAME QLED TV for presentations, screenings and live sport, which transforms into artwork when not in use. For larger occasions, the lounge can connect to the neighbouring Churchill Room to create one impressive event space.



CANAPÉS

£3.50 each, choice of five

Caviar blinis, crème fraiche
Chicken liver Parfait, picked red onions
Green lipped mussels, garlic and parmesan crumb
Mini yorkie, roast beef, horseradish cream
Pigs cheek scrumpet, burned apple ketchup
Anchovy stuffed olives
Scotch egg, piccalilli
Baby gem, prawns, avocado, Marie rose sauce
Goat cheese and beetroots tartlet
Cucumber, avocado hummus, pomegranate seeds
Wild prawn, wasabi, sun blushed tomato
Whipped cod roe, radish and chives
Chicory, gorgonzola, Cotswold honey

(for larger parties, an extended variety may apply, including sweet treats)

Prices include VAT. An optional dervice charge of 12.5% will be added to your bill.



OYSTERS

Cornish rock oysters

Raw £24 per half dozen
Classic- shallot vinegarette, lemon & tabasco
Mediterranean- tomato & basil salsa
Citrus- orange, lime & chilli

Baked £26 per half dozen
Caesar- crispy bacon, parmesan crumb & anchovy dressing
Rockefeller- spinach, fresh herbs, butter & breadcrumbs
Buffalo- buffalo sauce, blue cheese & crispy chicken skin

Prices include VAT. An optional service charge of 12.5% will be added to your bill.


FEASTING AT THE CHEQUERS



FEASTING TO START

Choose three. £12 per head.

Bread board
Lamb koftas, tzatziki
Steak tartare, cured egg yolk, beef dripping crumb
Baby gem, anchovies, bacon crumb
Salmon tartare, Trout caviar
Smoked salmon pate, sourdough bread, cornichons
Padron peppers, smoked paprika
Wild mushrooms arancini, truffle mayo
Ham and cheese croquettes
Buttermilk chicken, herb aioli
Tamworth cocktail sausages, mustard ketchup
Parma ham & cornichons
Chilli & garlic wild prawns, sourdough baguette
Chicory, gorgonzola, Cotswold honey

Prices include VAT. An optional service charge of 12.5% will be added to your bill.



FEASTING GRILL

Choose three. Served in the middle of the table to share £48pp

Vegetarian

- Harissa grilled cauliflower, mint yoghurt & Aleppo peppers
- Grilled courgettes, feta, mint & pinenuts
- Mushroom & lentil wellington
- Honey siracha halloumi

Tamworth pork

- Slow-cooked pork shoulder, house BBQ sauce
- Honey-glazed pork belly
- Pork chops

Cotswold lamb

- Lamb rump & mint sauce (add £5)
- Slow-cooked lamb shoulder & tzatziki

Paddock Farm beef

- Chateaubriand (add £15)
- Cote de boeuf (add £10)
- Slow cooked brisket
- Steak onglet

Seafood

- Cornish lobster & garlic butter (add £25) (half lobster per person)
- Dressed Scottish salmon (add £5)
- Grilled rainbow trout & lemon caper butter
- Fish pie, hidden poached egg

Sauces (choice of 2)

Chimichurri, Stilton hollandaise, Bearnaise, peppercorn, diane

Prices include VAT. An optional service charge of 12.5% will be added to your bill.



FEASTING SIDES

Choose three. Served in the middle of the table to share £48pp

Salads/sides, sauces (choice of 3)

Burrata, crispy Prosciutto, roasted black grapes & hazelnut

Caesar Salad, bacon crumb

New potato, chives, crème fraiche

Red cabbage slaw

Feta, cucumber, tomato, peppers, fresh oregano

Fennel, blood orange, chicory, black onion seeds

Black figs, Parma ham, gorgonzola, aged balsamic

Green melon, cucumber, feta and mint

Chicory, stilton, candy walnuts and rocket leaves

British smoked quinoa, roasted red onions, courgettes and pomegranate seeds

Baby gem and cucumber with mustard dressing

Tuscan style potatoes, olives, lemon, rosemary

Potato and smoked bacon salad

Panzanella salad, heritage tomatoes, olives, cucumber, oregano & croutons

Fries, triple cooked chips or creamy mashed potato

Grilled Hispi cabbage, garlic and chilli

Roast peppers, smoked paprika

Tenderstem broccoli, anchovy dressing, almons

Corn on the cob, nduja, gremolata

More (£6 each)

Flat bread,

Flour baps (per 4)

Olive and rosemary focaccia

Prices include VAT. An optional service charge of 12.5% will be added to your bill.



PUDDINGS

£10 pp choice of two

Seasonal crumble and custard
British cheese selection, quince jelly, oatcakes (add £2)
Rhubarb and custard tart
Sorbets or ice creams selections
Raspberry trifle
Cotswold cream tiramisu
Baked marathon pudding (chocolate, caramel & salted peanuts)
Jelly and ice cream
Banoffee pie
Strawberry pavlova

Prices include VAT. An optional service charge of 12.5% will be added to your bill.



PRIX FIXE

£38 pp for three courses

Starters

Twice baked cheddar souffle, spinach & wholegrain mustard

Devilled kidneys on toast

Cod cheeks scampi, lemon and parsley crème fraiche

Mains

8oz Steak Onglet and French fries

Green spring orzo, tenderstem, broccoli, asparagus and English burrata (v &ve option)

Beer-battered cod, triple cooked chips, peas & tartar sauce

Puddings

Sticky toffee pudding with salted caramel ice creams

Sorbet or ice creams selection

Raspberry panna cotta, pistachio

Prices include VAT. An optional service charge of 12.5% will be added to your bill.



PRIX FIXE

£48 pp for three courses

Starters

Parma ham, green melon, barrel aged and balsamic

British Spring salad, goat cheese, jersey royals, asparagus and broad beans

Cornish scallops, pea & mint puree , heritage tomatoes

Mains

10oz Lamb Barnsley chop and French fries

Monkfish, clam chowder and saffron potatoes

Wild mushrooms risotto, fresh truffle

Puddings

Marathon pudding (chocolate, caramel & peanut) with vanilla ice cream

Raspberry and custard tart

Gorgonzola , truffle honey, oatcakes

Prices include VAT. An optional service charge of 12.5% will be added to your bill.



MEETING PACKAGES

The Cotswold Breakfast Package £15pp

Selection of juices/teas, filter coffee, mineral water + pastry board

or upgrade to Premium Breakfast £25pp

- includes Cotswolds Breakfast Package plus..
- Yoghurt granola, berry compote and honey
- Fresh fruit platter
- Smoked salmon with dill cream cheese or Egg and Sundried Tomato open top mini baguettes

The Cotswolds Lunch packages £20pp

Selection of juices/teas, filter coffee, mineral water + selection of sandwiches with fries

or upgrade to Premium Lunch £30pp

- includes Cotswolds lunch package plus…
- Sharing board of our seasonal main menu bar snacks (e.g. Scotch Egg, Mac & Cheese Brisket bites))
- Sharing salads (choose 2 from our seasonal options)
- Fresh fruit platter or sweet treats (mini carrot cake, brownies)

Sandwich options include: Prawn Marie Rose, Classic Ploughman's, Smoked Salmon & Dill Cream Cheese, Brie & Bacon

Prices include VAT. An optional service f 12.5% will be added to your bill.



WINES BY THE BOTTLE

White Wine

2023 Macon Village Monte Pele Domaine Des Chenevieres £49

2024 Sancere Blanc J De Villebois £65

2024 Chablis Domaine Guillaume Vrignaud £69

2024 Gavi Palas Michele Chiarlo £46

2022 Chenin Blanc, Soul Of The Mountain, The Matriarch £65

Rose Wine :

2024 Saint Roche, Les Vignes, Cote De Provence £49

2024 Calaferia Negromaro Rosato, Tormaresca Vega £49

Red Wine

2018 Chateau Lestrille Bordeaux Superior £48

2021 Chateau Cruzeau Grand Cru Saint Emilion £69

2023 Bourgogne Sylvain Debord £59

2023 Chorey-Les-Beaunes, Domain Tollot Beaut £89

2023 Cote De Rhone Saint Cosme £49

2023 Beaujolais Fluerie, Olivia Rivier £49

2021 Cantina Valpantena Valpolicella Superiore £45

2022 Sesti Monteleccio, Sangiovese £59

2020 Rioja Reserva, Vina Alberdi, La Rioja Alta £65

2023 Pinot Noir, Simpsons Rabbit Hole Kent £59

2020 Tannat Reserve, Garzon £49

2023 Cabernet Sauvignon R Collection, Raymond Vineyards Napa Valley £59

Prices include VAT. An optional service charge of 12.5% will be added to your bill.



SPARKLING WINES

NV London Clay Brut £49
NV London Clay Rose £55
NV Deveaux Cuvee D Brut £95
NV Laurent Perrier Rose £149
NV Charles Heidsieck Blanc De Blanc £129
NV Ruinart Blanc De Blanc £175
NV Billecart Souis Bois £169

Prices include VAT. An optional service charge of 12.5% will be added to your bill.



BEERS

Estrella Damm £6.30
Hawkstone Premium £6.50
Guinness £6.50
Lionhearth Cider £5.80
Hooky Best Bitter £4.90
Timothy Taylors Landlord £5.90

Prices include VAT. An optional service charge of 12.5% will be added to your bill.



COCKTAILS

Choose from classic cocktails to Chequers twists - available by the glass or jug (priced per head)

Espresso Martini
Negroni
Old Fashioned
Margarita
Spicy Margarita
The Churchill Blush
Aperol Spritz
Rose Hip Spritz
Leoube Sangria

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