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TO BECOME A LUCKY ONION CLUB MEMBER AND HEAR ABOUT ALL OF OUR EVENTS PLEASE GO TO [WWW.THELUCKYONION.COM](http://WWW.THELUCKYONION.COM)

The Chequers Inn, Church Road, Churchill, Oxfordshire, OX7 6NJ

01608 659 393 | [thechequerschurchill.com](http://thechequerschurchill.com) | [reservations@thechequerschurchill.com](mailto:reservations@thechequerschurchill.com)

THE  
**CHEQUERS**

## C H E E S E

### Cantal Entre Deux

Fine textured Cheese with a smooth light grey to golden rind. Mildly Acidic with Nutty Undertones which strengthens with age.

*(Raw Cow's Milk)*

### Roquefort

Buttery, Soft paste veined with blue all the way to the edge. Peppery flavour but not hot & has a good moisture balance *(Raw Sheep's Milk)*

### Ossau Iraty

A white or ivory coloured paste that is slightly granular & gets harder with age. Flavours vary on length of maturing, from mild to intense but always elegant and refined. *(Whole Sheep's Milk)*

### Camembert

Soft, bloomy rind cheese with Buttery & Animal Flavours Which Gain Strength With Age. *(Raw Cow's Milk)*

### Appleby's Cheshire

A balance of rich mineral flavours with a crumbly texture that is not overly dry. *(Raw Cow's Milk)*

### Rollright

David Jowett makes his cheese loosely based on a reblochon recipe (french alpine cheese) with its soft washed rind. The texture is smooth, close, dense and creamy. *(Pasteurised Cow's Milk)*

### Colston Bassett Stilton

Taste is buttery with lots of moisture, soft & rich from hand-ladled curds. well balanced acidity & a long finish. *(Pasteurised Cow's Milk)*

### Innes Log

A log shaped goat's milk cheese with subtle milky flavours along with a hint of hazelnuts. *(Unpasteurised Goat's Milk)*

4 cheeses for 10.00 - 8 cheeses for 18.00

*Served with Oatcakes & Mustard Fruits*

*British Cheese Selected by Neal's Yard  
French Cheese Selected by Mons*

## D E S S E R T

Hot Chocolate, Salted Caramel & Peanut Butter Pudding 6  
*with Vanilla Ice Cream*

Buttermilk Pudding 6  
*with Pistachios & Yorkshire Rhubarb*

Lemon Meringue Pie 7

Toffee, Apple & Pecan Crumble 6  
*with Vanilla Ice Cream*

Sticky Toffee Pudding 6  
*with Vanilla Ice Cream*

Treacle Tart 6  
*with Clotted Cream*

A Selection of British & French Cheese 3 *per wedge*  
*with Oatcakes & Quince* 4 *for 10*

### Ice Creams

*Vanilla Chocolate, Cherry or Honeycomb* 2.00 *per scoop*

*Served with Hot chocolate sauce or espresso £1 supplement*

Sorbets -Lemon, Mango or Berry 2.00 *per scoop*

## ..... S T I C K I E S .....

Malbec Fortified, Bousquet, Argentina 2013 7

Monbazillac, Dom L'Ancienne Cure 3

*Dessert wine in 75ml*

### A F T E R S

Espresso Martini	9	la Rosa, Colheita, 1997	4
Hot Chocolate Martini	9	Limoncello	5
East India Sherry	6	Miclo Poire Williams	5

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

ALLERGENS ARE AVAILABLE UPON REQUEST