



CHIPPING NORTON

✦ ✦ Festive Menu ✦ ✦

TWO COURSES £33 ✦ THREE COURSES £39.50

✦ STARTERS ✦

Creamy parsnip soup

Light Indian spices (VG, GF)

Chicken liver parfait

Apple and ginger chutney, sourdough toast (GFO)

A plate of smoked salmon

Lilliput capers, lemon and brown bread (GFO)

Oven-baked goat's cheese

Roasted beetroot, mixed leaves, cranberry and orange dressing (V, VGO)

✦ MAINS ✦

Roast Cotswold turkey with all the trimmings

Pigs in blankets, roast potatoes, winter vegetables and turkey gravy (GF)

Christmas braised beef brisket

BBQ flavours, truffle mashed potatoes and winter vegetables

Oven-roasted butternut squash

Stuffed with creamy white beans and Black Bomber cheddar, winter greens (V, GF, VGO)

Oven-baked fillet of hake

Shellfish sauce, pickled marsh samphire, creamy mash and winter greens (GF)

Pan-roasted vegetable and lentil loaf

Roast potatoes, winter vegetables and gravy (VG, GF)

✦ SIDES ✦

Triple-cooked chips | French fries | Roast potatoes | Pigs in blankets

Grilled hispi cabbage | Brussels sprouts | Winter greens

£6 EACH

✦ PUDDINGS ✦

Traditional Christmas pudding

Brandy sauce (VG, GF)

Zingy lemon mousse

Crème fraîche and honeycomb (GF)

Chocolate fudge brownie

Raspberry, white and dark chocolate, hot chocolate sauce (GF)

Artisan cheeseboard £5 supplement

Barkham Blue, Wigmore and Black Bomber cheddar, with chutney, grapes and crackers (GFO)

V vegetarian · VG vegan · GF gluten free · GFO gluten free option · VGO vegan option

Please let us know about any allergies or dietary requirements when you book. All our food is prepared in a kitchen where allergens are present, so we cannot guarantee any dish is free from traces.





★ BEST OF BRITISH ★



*We buy from people whose names we know, and whose produce is worth the journey.
This is where it comes from.*



Beadle's Butchers

CHIPPING NORTON

Our family butcher, just around the corner from the pub. Trev Beadle's has been serving Chipping Norton for over fifty years, and their meat is locally sourced.

Mark's Cotswold Bakery

CHIPPING NORTON

Award-winning sourdough, made by hand just up the Banbury Road. Every loaf uses flour milled a few miles away by the Matthews family at Shipton-under-Wychwood.

Our sister pubs

BURFORD · BRANSFORD

The Mermaid in Burford, where the two kitchens buy together and share the butchery here at The Chequers. And The Fox at Bransford, opening in November 2026, bringing a warm welcome and Cotswolds charm to the West Midlands.

Snowdonia Cheese Company

NORTH WALES

A family business founded in North Wales in 2001. Their Black Bomber is an extra mature cheddar sealed in black wax, and it goes on our cheeseboard and into our butternut squash.

SaltPig Curing Company

CHIPPING NORTON

Just down the road from us, this is one of the best meat curers in the country. They use only the best pigs in Britain, with a nose to tail approach ensuring nothing goes to waste. The quality speaks for itself.

Cacklebean Eggs

STOW-ON-THE-WOLD

Based on the family run Cackleberry Farm, these eggs are free range gems from rare breed flocks that live on twelve acres of land in the Cotswolds.

New Wave Seafood

FAIRFORD

Our other fish supplier, set up by Tim Boyd in 1989 to bring fish from the coast to Cotswold chefs. Most of their fish is landed at Brixham and Newlyn and reaches us within a day of leaving the quayside.

Kingfisher Brixham

BRIXHAM, DEVON

Delivering fresh fish caught on the day, every day. Kingfisher offer quality and consistency.

Suppliers and sourcing correct at the time of printing and subject to seasonal availability.

The Chequers, Goddards Lane, Chipping Norton OX7 5NP · 01608 515671 · enquiries@chequers-chippingnorton.co.uk

