



SET MENU

2 COURSES *or* 3 COURSES

TO START

CAULIFLOWER VELOUTÉ (V)

tobacco onions, pickled cauliflower, herb oil,
toasted sourdough, garlic & herb butter & coriander. 474 kcal

‘NDUJA & BRITISH PORK SAUSAGE ROLL

house Buffalo mayo. 799 kcal

PANCETTA & BARBER’S VINTAGE CHEDDAR CROQUETTES

burnt onion aioli, Buffalo hot sauce, chives &
micro red sorrel leaves. 447 kcal

CHORIZO & PORK SCOTCH EGG

ranch dip & chives. 480 kcal

THE MIDDLE

BONE-IN SIRLOIN STEAK 505 kcal

Served with chunky chips +283 kcal or frites +419 kcal,
watercress & your choice of green peppercorn sauce[†] +233 kcal,
Bovril butter +279 kcal or blue cheese sauce +261 kcal

SMOKY BACON CHEESEBURGER

burger sauce, sliced gherkins, baby gem lettuce & frites. 1382 kcal

BUTCHERS’ BANGERS

whipped mashed potato, onions, red wine & beef gravy. 954 kcal

BEER-BATTERED FISH & CHIPS

minted mushy peas & tartare sauce. 1110 kcal

SYMPPLICITY BURGER (VG-M)

vegan Buffalo sauce, Violife cheeze slice, red onion chutney,
baby gem lettuce, sliced gherkins & frites. 1054 kcal
Add Symplicity foods ‘nduja (VG) +179 kcal

SYMPPLICITY ‘NDUJA GNOCCHI (VG-M)

wild mushrooms, baby spinach, slow-roasted tomato sauce & soy
maple-glazed seeds. 639 kcal

STEAK & GUINNESS® PIE

whipped mashed potato, peas, Tenderstem® broccoli and beef &
red wine gravy. 1141 kcal

TUNA NIÇOISE SALAD

soft-boiled egg with an apple cider, mustard &
garlic vinaigrette. 653 kcal

CRISPY COATED CHICKEN SCHNITZEL

garlic & herb butter, chicken gravy & frites. 1301 kcal
Add a fried egg +104 kcal

TO FINISH

DISARONNO TIRAMISU[†]

mascarpone, coffee liqueur, ladyfingers & custard. 655 kcal

STICKY TOFFEE PUDDING (V)

Biscoff flavoured ice cream & salted caramel sauce. 769 kcal

CHOCOLATE BROWNIE (V)

white chocolate & honeycomb ice cream. 886 kcal

SELECTION OF ICE CREAM & SORBET

(VG alternatives available)

Ask for today’s flavours & calorie information.

(some ice creams contain nuts - please ask for allergy information)

Adults need around 2000 kcal a day.

Do you have any allergies?

Please inform staff of any allergies before placing your order, even if you have eaten the dish before, as ingredients can change and menus do not list all ingredients. Full allergen information is available for all food and drinks, detailing the 14 legally declarable allergens contained in our dishes. While all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. There is significant risk of cross-contamination in our deep fat fryers. Fish and poultry dishes may contain bones. A discretionary 12.5% service charge will be added to your bill. All tips are paid in full to our team.

(V) Suitable for vegetarians, (VG) Suitable for vegans, (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a ‘may contain’ warning.
(VG-M) Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a ‘may contain’ warning. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. [†]Biscoff is a registered trademark of Lotus Bakeries. [†]Contains alcohol. TCC AUG25 Set Menu BC-E