



Heat of the Moment

with Hendrick's Gin

THE SUMMER SET MENU

2 COURSE 23 or 3 COURSE 31

Begin every course with a Hendrick's Gin pairing

2 DRINKS +12 or 3 DRINKS +15

TO START *Paired with a Hendrick's Gin & Elderflower tonic.*

CAULIFLOWER VELOUTÉ* (V)

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

MOULES À LA CRÈME (V)

white wine, garlic & fennel cream sauce, ciabatta, garlic & herb butter & burnt lemon. 433 kcal

CHICKEN WINGS

Buffalo hot sauce & blue cheese dip. 558 kcal

PANCETTA & BARBER'S VINTAGE CHEDDAR CROQUETTES

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

THE MIDDLE *Paired with a Hugo Spritz - Hendrick's Gin, St-Germain elderflower liqueur, Prosecco, soda.*

DRESSED CAESAR SALAD

gem lettuce, anchovies, soft boiled egg, Grana Padano cheese & croutons. 571 kcal

Add peanut-style satay chicken & streaky bacon +448 kcal
or peanut-style satay salmon +231 kcal

SMOKY BACON CHEESEBURGER

burger sauce, sliced gherkins, baby gem lettuce & fries. 1385 kcal

SYMPPLICITY BURGER (VG-M)

vegan Buffalo sauce, Violife cheese slice, red onion chutney, baby gem lettuce, sliced gherkins & fries. 1056 kcal

PLANT-BASED 'NDUJA RISOTTO* (VG)

Greek-style feta, spinach, heritage tomatoes, herb oil & micro red sorrel leaves. 747 kcal

BEER-BATTERED FISH FINGER SANDWICH

tartare sauce & fries. 1065 kcal

TURNER & GEORGE STEAK SANDWICH

dry-aged rump steak, applewood smoked Cheddar, red onion, herb oil, peppercorn sauce* & watercress. 1258 kcal

CRISPY COATED CHICKEN SCHNITZEL

garlic & herb butter, ranch dressing & fries. 1177 kcal

Add a fried egg +1 +104 kcal

DRY-AGED PORK RIB-EYE

fried egg, charred pineapple, chilli salsa, burnt onion aioli & chunky chips. 1014 kcal

TO FINISH *Paired with our Apricot Coretta - Hendrick's Gin, Campari, apricot liqueur.*

STICKY TOFFEE PUDDING (V)

Biscoff flavoured ice cream & salted caramel sauce. 762 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)

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. *Contains alcohol. TCC JUN25 HOTM Set Menu.

Adults need around 2000 kcal a day.