



SET MENU

2 COURSES 23 *or* 3 COURSES 31

TO START

VEGAN FETA-STYLE SHEESE® BRUSCHETTA (VG-M)

With capers, basil & garlic marinated heritage tomato on toasted sourdough with micro salad leaves and balsamic vinegar. 417 kcal

LEEK & POTATO SOUP (V)

Topped with basil pesto, crispy fried onion and chives, served with garlic & herb butter and toasted sourdough. 430 kcal

(VG-M alternative available 252 kcal)

SMOKED HADDOCK CROQUETTES

With truffle hollandaise sauce, lemon and micro salad leaves. 773 kcal

LAMB KEEMA SCOTCH EGG

With a coriander, green chilli & coconut yoghurt purée. 480 kcal

THE MIDDLE

BONE-IN SIRLOIN STEAK 8PP SUPPLEMENT

357 kcal

POTATO OPTIONS:

Frites + 419 Kcal, Chips + 283 Kcal, Watercress Salad + 109 kcal, Little gem, Avocado & Crispy Onion Salad with Ranch Dressing + 174 kcal, Frites with Truffle Oil & Grana Padano + 653 kcal, Garlic & Herb Butter Roasted Potatoes + 257 kcal

SAUCE OPTIONS:

Garlic & Herb Butter + 130 kcal, Peppercorn Sauce¹ + 49 kcal, Blue Cheese Sauce + 130 kcal

SMOKY BACON CHEESEBURGER

Burger sauce, sliced gherkins, little gem lettuce & frites. 1234 kcal

BUTCHERS' BANGERS

With whipped creamy mashed potato, crispy fried onions, red onion chutney, watercress and red wine & beef gravy. 946 kcal

(VG alternative available 661 kcal)

BEER-BATTERED FISH & CHIPS

minted mushy peas & tartare sauce. 1106 kcal

PLANT-BASED BURGER (VG-M)

Applewood® vegan slices, plant based N'duja & pulled mushrooms, burger sauce, little gem lettuce, sliced gherkins & frites. 1291 kcal

MALAY-STYLE CURRY (VG)

Sweet potato, aubergine, toasted coconut, Pak choi and red chilli Malaysian-style curry with coconut Jasmine rice and micro salad leaves. 666 kcal

CHICKEN, MUSHROOM & LEEK PIE

Smoke flavoured cheesy mash, chicken gravy and garlic & herb butter peas & Tenderstem® broccoli. 1125 kcal

TUNA NIÇOISE SALAD

With Olives*, a soft boiled egg and a apple cider, mustard & garlic vinaigrette. 590 kcal

CRISPY COATED CHICKEN SCHNITZEL

With garlic & herb butter, chicken gravy, watercress & frites. 1161 kcal

Add a fried egg +1+104 kcal, Add Peppercorn Sauce¹ + 49 kcal,

Add Blue Cheese Sauce + 130 kcal, Add Garlic & Herb Butter +130 kcal

TO FINISH

PEACH & PLUM CRUMBLE (V)

A cocoa & hazelnut crumble with a bubbly peach & plum filling served with a side of ginger caramel ice cream with crystallised stem ginger pieces. 525 kcal

(VG-M alternative available 520 kcal)

STICKY TOFFEE PUDDING (V)

Biscoff flavoured ice cream & salted caramel sauce. 769 kcal

CHOCOLATE BROWNIE (V)

On chocolate soil with a rich white chocolate ice cream speckled with chocolate coated honeycomb piece. 626 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. ¹Contains alcohol. *Olives contains stones. Biscoff is a registered trademark of Lotus Bakeries. TCC JUNE26 Set Menu

Adults need around 2000 kcal a day.