

SUNDAY MENU



RING IN THE FESTIVITIES WITH OUR FESTIVE TIPPLES MENU

To Start

TOASTED CIABATTA & BOVRIL BUTTER 330 kcal 4.50
add basil pesto 2 +141 kcal or 'nduja oil 2 +204 kcal

SMOKED HADDOCK CROQUETTES 9
truffle hollandaise & burnt lemon. 894 kcal

CHICKEN WINGS 9.50
Buffalo hot sauce & blue cheese dip. 558 kcal

'NDUJA CACKLEBEAN SCOTCH EGG 7
house piccalilli. 432 kcal

BETROOT FALAFEL BITES (VG) 9.50
romesco sauce, pomegranate, gherkins, tahini & sumac. 655 kcal (contains nuts)

HOT-SMOKED SALMON & PRAWN COCKTAIL 11
orange Marie Rose sauce. 194 kcal

MAPLE ROASTED PARSNIP & GRANNY SMITH APPLE SOUP (VG-M) 9
crispy onion, chive & toasted ciabatta. 246 kcal

The Middle

SMOKY BACON CHEESEBURGER 18.50
classic sauce, crispy tempura pickle, shredded gem lettuce & fries. 1303 kcal

PLANT-BASED BURGER (VG-M) 17.50
chilli mayo, smoked gouda, onion marmalade, crispy tempura gherkin, baby gem & fries. 1216 kcal

CHALK STREAM TROUT 19.50
tartare garnish, Tenderstem® broccoli, crushed new potatoes & chive beurre blanc. 837 kcal

BUTLER'S BANGERS 17
whipped mashed potato, onions, red wine & beef gravy. 1121 kcal

BEER-BATTERED MARKET FISH 18
chunky chips, minted mushy peas & tartare sauce. 1202 kcal

DRESSED CAESAR SALAD
gem lettuce, anchovies, soft boiled Cacklebean egg & croutons. Choose from: harissa chicken & streaky bacon 17 813 kcal or harissa salmon 20 601 kcal

Sunday Roasts

All meat roasts are served with roast potatoes, roast carrots, Tenderstem® broccoli, braised red cabbage, roast beef & red wine gravy & a Yorkshire pudding.

SOUS VIDE PORK BELLY 19.50
Granny Smith apple sauce. 1114 kcal

RUMP OF DRY AGED BEEF 22
horseradish sauce. 936 kcal

ROASTED SWEET POTATO, SPINACH & PORTOBELLO MUSHROOM EN CROÛTE (VG-M) 18.50
Served with roast potatoes, roast carrots, Tenderstem® broccoli, braised red cabbage & gravy. 1442 kcal

ROAST TURKEY 26
pork & apricot stuffing, pigs in blankets, all the trimmings, bread sauce & roast turkey gravy. 1292 kcal

THE CHAPTER ROAST 28
pork belly & rump of beef with all the trimmings. 1235 kcal

THE CHAPTER SHARING ROAST PLATTER 80 5668 kcal
SERVES UP TO 4 PEOPLE
Cumbrian chicken supreme, pork & apricot stuffing balls, rump of beef, pork belly & sweet potato, spinach & portobello mushroom en croûte, served with roast potatoes, roast carrots, Tenderstem® broccoli, braised red cabbage, cauliflower cheese, bottomless Yorkshire puddings (+128 kcal per Yorkshire) & unlimited gravy (+50 kcal per serving).

CUMBRIAN CHICKEN SUPREME 19.50
pork & apricot stuffing. 963 kcal

Sunday Side Notes

PORK & APRICOT STUFFING BALLS 6.50 876 kcal

CAULIFLOWER CHEESE (V) 6 437 kcal

CRISPY ROAST POTATOES (VG) 5 373 kcal

CHUNKY CHIPS (VG) 5 377 kcal

FRITES (VG) 5 369 kcal

TRUFFLE PARMESAN FRITES 7 604 kcal

HOUSE GREEN SALAD (VG) 6.50 168 kcal

SEASONAL VEGETABLES (VG) 6 195 kcal

Adults need around 2000 kcal a day. If you have any food allergies or intolerances, please let us know before you order. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen. Information about our ingredients is available on request. 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. TCC AUG23 Sunday Menu B2