



TO START

CAULIFLOWER VELOUTÉ (V) 8.50

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

PANCETTA & BARBER'S VINTAGE CHEDDAR CROQUETTES 9

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

CHORIZO & PORK SCOTCH EGG 9.50

ranch dip & chives. 480 kcal

THE MIDDLE

TURNER & GEORGE'S BLOCK CUTS

*Please enquire with a member of the team for details
about our cut of the day & calorie information.*

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 20.50

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

SPICY CHICKEN SCHNITZEL BURGER 20.50

Buffalo hot sauce, burger sauce, baby gem lettuce, sliced
gherkins, burnt onion aioli, smoked Cheddar & frites. 1252 kcal

SYMPPLICITY BURGER (VG-M) 20.50

vegan Buffalo sauce, Violife cheese slice, red onion chutney,
baby gem lettuce, sliced gherkins & frites. 1054 kcal
Add Symplicity foods 'nduja (VG) + 2 + 179 kcal

CRISPY COATED CHICKEN SCHNITZEL 21.50

garlic & herb butter, chicken gravy & frites. 1301 kcal
Add a fried egg +1 +104 kcal

SIDE NOTES

CHUNKY CHIPS (VG) 5.50 283 kcal

FRITES (VG) 5.50 419 kcal

TRUFFLE PARMESAN FRITES 7.50 653 kcal

HOUSE GREEN SALAD (VG) 7.50 211 kcal

MAPLE-ROASTED ROOT VEGETABLES (VG) 8

cashew cream, soy & maple glazed seeds. 380 kcal

ARTICHOKE PESTO & TENDERSTEM® BROCCOLI 9

artichoke, pine nut & parmigiano Reggiano pesto, truffle oil on toasted
sourdough. 590 kcal

CHICKEN WINGS 10.50

Buffalo hot sauce & blue cheese dip. 558 kcal

FRITTO MISTO 13

fried squid, battered king prawns, squid ink mayo & house buffalo
sauce. 820 kcal

DRY-AGED PORK RIB-EYE 22

fried egg, charred pineapple, chilli salsa, burnt onion aioli &
chunky chips. 931 kcal

BUTCHERS' BANGERS 19.50

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

BEER-BATTERED FISH & CHIPS 20

minted mushy peas & tartare sauce. 1110 kcal

SYMPPLICITY 'NDUJA GNOCCHI (VG-M) 17

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

DRESSED CAESAR SALAD 17.50

gem lettuce, anchovies, soft boiled egg,
Grana Padano cheese & croutons. 572 kcal
Add peanut-style satay chicken & streaky bacon 1.50 +448 kcal
or peanut-style satay salmon 5.50 +231 kcal

MISO† & WHITE WINE GLAZED COD 26.50

garlic & herb butter glazed potatoes, samphire, creamy white wine &
dill sauce and herb oil. 1004 kcal

STEAK & GUINNESS® PIE 20

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

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. Although every care has been taken to remove bones, some bones may remain. †Contains alcohol. TCC AUG25 Food Menu BE