

## TO START

#### TOASTED CIABATTA (V) 6.50

house butter, 191 kcal

Please enquire with a member of the team for details about our butter flavours & calorie information.

#### ONION SOUP\* (V) 7.50

crispy fried onion, chives & toasted ciabatta with qarlic & herb butter.  $484\,\mathrm{kcal}$ 

#### SMOKED HADDOCK CROQUETTES 7.50

truffle hollandaise & burnt lemon. 891 kcal

## CHORIZO ℰ PORK SCOTCH EGG 7.50

ranch dip & chives. 480 kcal

#### CHICKEN WINGS 9.50

Buffalo hot sauce & blue cheese dip. 558 kcal

# GREEK-STYLE FETA, FIG & CHICORY SALAD (VG) 11.50

caramelised pecans, maple & mustard dressing & watercress. 354 kcal

#### 'NDUJA & BRITISH PORK SAUSAGE ROLL 7

house Buffalo mayo. 845 kcal

#### PAN-FRIED MONKFISH 12

garlic & herb butter, lobster & mussel thermidor sauce\*, salad leaves & herb oil. 442 kcal

## THE MIDDLE

#### SMOKY BACON CHEESEBURGER 18

classic sauce, gherkin wedge, shredded gem lettuce & frites. 1386 kcal

## REDEFINE™ MEAT BURGER (VG-M) 18

vegan Buffalo sauce, Violife cheeze slice, red onion chutney, gherkin wedge, baby gem lettuce & frites. 1025 kcal

#### FISHERMAN'S PIE 19.50

topped with whipped mashed potato, garlic & herb butter glazed peas & Tenderstem® broccoli. 786 kcal

#### **BUTCHERS' BANGERS 17**

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

#### BEER-BATTERED FISH & CHIPS 17.50

minted mushy peas & tartare sauce. 1191 kcal

#### DRESSED CAESAR SALAD 14.50

gem lettuce, anchovies, soft boiled egg, Grana Padano cheese & croutons. 571 kcal Add peanut-style satay chicken & streaky bacon +2 \*448 kcal or peanut-style satay salmon +5 \*221 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.

## ROASTED PORK BELLY 18.50

Granny Smith apple sauce. 1114 kcal

## RUMP OF DRY-AGED BEEF 22

horseradish sauce. 935 kcal

#### BRITISH CHICKEN SUPREME 18.50

pork & apricot stuffing. 1015 kcal

## BUTTERNUT SQUASH, KALE & FETA TART\* (VG) 18

Served with roast potatoes, roast carrots, Tenderstem® broccoli, braised red cabbage & gravy. 980 kcal

## THE CHAPTER ROAST 27

pork belly & rump of beef with all the trimmings. 1235 kcal

## THE CHAPTER SHARING ROAST PLATTER 80

SERVES UP TO 4 PEOPLE 5247 kcal

British chicken supreme, pork & apricot stuffing balls, rump of beef, pork belly & Butternut Squash, Kale & Feta Tart, served with roast potatoes, roast carrots, Tenderstem® broccoli, braised red cabbage, cauliflower cheese, bottomless Yorkshire puddings (+101 kcal per Yorkshire) & unlimited gravy (+38 kcal per serving).

## SUNDAY SIDE NOTES

PORK & APRICOT STUFFING BALLS 6 876 kcal

CAULIFLOWER CHEESE (V) 6 436 kcal

CRISPY ROAST POTATOES (VG) 4.50 373 kcal

 $CHUNKY\ CHIPS\ (VG)\ 4.50\ {\tiny 366\ kcal}$ 

FRITES (VG) 4.50 419 kcal

TRUFFLE PARMESAN FRITES 6.50 653 kcal

HOUSE GREEN SALAD (VG) 6 168 kcal

SEASONAL VEGETABLES (VG) 5.50 193 kcal

#### Do you have any allergies?

Adults need around 2000 kcal a day.

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. \*Contains alcohol. TCC FEB25 Sunday Menu BC