



TO START

CELERIAC & PORCINI

MUSHROOM SOUP (VG-M) 8

crispy fried onion, chives, toasted sourdough and herb oil. 367 kcal

PANCETTA & BARBER'S VINTAGE

CHEDDAR CROQUETTES 8.50

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

ROASTED CHERRY

TOMATO BRUSCHETTA (VG-M) 8.50

avocado, spring onion, garlic confit on toasted sourdough, with balsamic, herb oil and basil. 352 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

ROASTED CAULIFLOWER STEAK (VG) 18.50

almond romesco sauce, rainbow carrots, Tenderstem broccoli®, lemon & caper plant-based butter and flaked almonds. 835 kcal

SMOKY BACON CHEESEBURGER 19.50

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

SYMPPLICITY BURGER (VG-M) 19.50

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

COATED CHICKEN SCHNITZEL 20.50

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

THE BURNT CHEF BURGER 20.50

coated cornflake chicken burger with spicy Korean hot sauce, garlic & pickle mayo, basil, pine & Grana Padano pesto slaw, smoked streaky bacon, baby gem lettuce, gherkins, burger sauce and served with frites. 1827 kcal

£1 from every burger sold is donated to The Burnt Chef Project to support chefs' mental health.*



Find Out More

SIDE NOTES

CHUNKY CHIPS (VG) 5 283 kcal

FRITES (VG) 5 419 kcal

TRUFFLE PARMESAN FRITES 7 653 kcal

HOUSE GREEN SALAD (VG) 7 211 kcal

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. *The Burnt Chef Project is a registered community interest company (No. 12472396). £1 per burger donated. T&Cs apply and can be found at www.thechaptercollection.co.uk TCC FEB26 Food Menu BD

CHORIZO & PORK SCOTCH EGG 9

ranch dip & chives. 480 kcal

MAPLE-ROASTED ROOT VEGETABLES (VG) 7.50

cashew cream, soy & maple glazed seeds. 380 kcal

CHICKEN WINGS 10

Buffalo hot sauce & blue cheese dip. 558 kcal

FRITTO MISTO 12.50

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

DRY-AGED PORK RIB-EYE 21

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

BUTCHERS' BANGERS 18.50

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

BEER-BATTERED FISH & CHIPS 19

minted mushy peas & tartare sauce. 1110 kcal

DRESSED CAESAR SALAD 16.50

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 25.50

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

CHICKEN, MUSHROOM & LEEK PIE 19

smoke flavoured cheesy mash, chicken gravy, garlic & herb butter, peas and Tenderstem® broccoli. 1126 kcal

SEASONAL VEGETABLES (VG) 6 193 kcal

FLOODED MASH 7

smoke flavoured cheddar mash potato, flooded with chicken gravy, crispy onion & chives. 594 kcal

Adults need around 2000 kcal a day.