



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

LAMB KEEMA SCOTCH EGG 9.50

coriander, green chilli & coconut yoghurt purée. 505 kcal

ITALIAN BURRATA &

HERITAGE TOMATOES 10.50

Grana Padano, basil & pine nut pesto, herb oil, balsamic vinegar,
micro red sorrel leaves, pine kernels & micro flowers. 538 kcal

CHICKEN WINGS 10.50

Buffalo hot sauce & blue cheese dip. 558 kcal

MOULES À LA CRÈME 13

white wine, garlic & fennel cream sauce, ciabatta,
garlic & herb butter & burnt lemon. 433 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 +366 kcal or fries +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 & fries. 1385 kcal

SPICY CHICKEN SCHNITZEL BURGER 20.50

Buffalo hot sauce, burger sauce, baby gem lettuce, sliced
gherkins, burnt onion aioli, smoked Cheddar & fries. 1256 kcal

SYMPPLICITY BURGER (VG-M) 20.50

vegan Buffalo sauce, Violife cheeze slice, red onion chutney,
baby gem lettuce, sliced gherkins & fries. 1056 kcal

CRISPY COATED CHICKEN SCHNITZEL 21.50

garlic & herb butter, ranch dressing & fries. 1177 kcal

Add a fried egg +1 +104 kcal

DRY-AGED PORK RIB-EYE 22

fried egg, charred pineapple, chilli salsa, burnt onion aioli &
chunky chips 1014 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. 1191 kcal

PLANT-BASED 'NDUJA RISOTTO* (VG) 17

Greek-style feta, spinach, heritage tomatoes, herb oil &
micro red sorrel leaves. 747 kcal

DRESSED CAESAR SALAD 17

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 +6 +231 kcal

MOULES FRITES 25.50

white wine, garlic & fennel cream sauce, ciabatta,
garlic & herb butter & fries. 860 kcal

PAN-SEARED SEA BASS FILLET* 25.50

moules à la crème, chorizo & spinach, new potatoes & herb oil. 979 kcal

CHICKEN & LEEK PIE 20

whipped mashed potato, garlic & herb glazed heritage cabbage,
red wine & beef gravy. 1093 kcal

SIDE NOTES

CHUNKY CHIPS (VG) 5.50 366 kcal

FRITES (VG) 5.50 419 kcal

TRUFFLE PARMESAN FRITES 7.50 653 kcal

HOUSE GREEN SALAD (VG) 7.50 209 kcal

SEASONAL VEGETABLES (VG) 6.50 193 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. *Contains alcohol.
TCC MAY25 Food Menu BE

Adults need around 2000 kcal a day.