



## 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

### CHICKEN WINGS 10.50

Buffalo hot sauce & blue cheese dip. 558 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

### MOULES À LA CRÈME 13

white wine, garlic & fennel cream sauce, ciabatta, garlic & herb butter & burnt lemon. 443 kcal

## THE MIDDLE

### SMOKY BACON CHEESEBURGER 20.50

burger sauce, sliced gherkins, baby gem lettuce & fries. 1385 kcal

### SYMPPLICITY BURGER (VG-M) 20.50

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

### CHICKEN & LEEK PIE 20

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

### 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

## 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 20

Granny Smith apple sauce. 1114 kcal

### RUMP OF DRY-AGED BEEF 23.50

horseradish sauce. 935 kcal

### BRITISH CHICKEN SUPREME 20

pork & apricot stuffing. 1015 kcal

### BUTTERNUT SQUASH, KALE & GREEK-STYLE FETA TART\* (VG) 19.50

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

### THE CHAPTER ROAST 28.50

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

### THE CHAPTER SHARING ROAST PLATTER 85 SERVES UP TO 4 PEOPLE 2794 kcal

Choose any combination of British chicken supreme (+245 kcal), beef rump (+534 kcal), pork belly (+527 kcal), or butternut squash, kale & greek-style feta tart\* (VG) (+540 kcal) – or all four! Served with pork & apricot stuffing balls, roast potatoes, roast carrots, Tenderstem® broccoli, braised red cabbage, cauliflower cheese, bottomless Yorkshire puddings & unlimited gravy.\*\*

## SUNDAY SIDE NOTES

### PORK & APRICOT STUFFING BALLS 7 876 kcal

### CAULIFLOWER CHEESE (V) 7 368 kcal

### CRISPY ROAST POTATOES (VG) 5.50 375 kcal

### 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.

\*Calories are per serving. TCC MAY25 Sunday Menu BE

Adults need around 2000 kcal a day.