



Sunday Menu

TO START

JERUSALEM ARTICHOKE SOUP (V) 8.50
roasted chestnut, toasted ciabatta, truffle oil, garlic & herb butter and chives. 512 kcal

PANCETTA & BARBER'S VINTAGE CHEDDAR CROQUETTES 8.50
burnt onion aioli, Buffalo hot sauce, chives & micro red sorrel leaves. 447 kcal

GAME & PORK SCOTCH EGG 10
HP sauce. 510 kcal

CHARRED HARISSA AUBERGINE (VG-M) 9.50
harissa coconut yoghurt, pomegranate, herb oil, flaked almonds and micro flowers. 589 kcal

CHICKEN WINGS 10
Buffalo hot sauce & blue cheese dip. 555 kcal

BBQ-SPICED SWEETCORN WEDGES (VG) 8.50
burnt onion aioli. 697 kcal

PICKLED BEETROOTS (VG) 8
crumbled Greek-style Sheese®, toasted pine nuts, herb oil and micro flowers. 201 kcal

THE MIDDLE

SMOKY BACON CHEESEBURGER 19.50
burger sauce, sliced gherkins, baby gem lettuce & fries. 1382 kcal

SYMPPLICITY BURGER (VG-M) 19.50
vegan Buffalo sauce, Violife cheese slice, red onion chutney, baby gem lettuce, sliced gherkins & fries. 1054 kcal
Add Symplicity foods 'nduja (VG) +2 +179 kcal

BRITISH MIXED GAME PIE† 20.50
lamb bone in a rich ragu, with buttered roasted hispi cabbage, dauphinoise potatoes, and peppercorn sauce†. 1154 kcal

WILD BOAR & APPLE BANGERS* 19.50
creamy smoked cheddar mash with braised red cabbage, red onion chutney, crispy fried onions and house red wine & beef gravy. 875 kcal

BEER-BATTERED FISH & CHIPS 19
minted mushy peas & tartare sauce. 1092 kcal

DRESSED CAESAR SALAD 16.50
gem lettuce, anchovies, soft boiled egg, Grana Padano cheese & croutons. 570 kcal
Add peanut-style satay chicken & streaky bacon +1.50 +448 kcal
or peanut-style satay salmon +5.50 +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. 1018 kcal

RUMP OF DRY-AGED BEEF 23.50
horseradish sauce. 937 kcal

BRITISH CHICKEN SUPREME 20
pork & apricot stuffing. 1015 kcal

BUTTERNUT SQUASH, KALE & GREEK-STYLE SHEESE® TART† (VG) 19.50
Served with roast potatoes, roast carrots, Tenderstem® broccoli, braised red cabbage & gravy. 981 kcal

THE CHAPTER ROAST 28.50
pork belly & rump of beef with all the trimmings. 1242 kcal

THE CHAPTER SHARING ROAST PLATTER 85
SERVES UP TO 4 PEOPLE 2797 kcal
Choose any combination of British chicken supreme (+245 kcal) beef rump (+355 kcal), pork belly (+527 kcal), or butternut squash, kale & Greek-style Sheese® 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) 5.50 373 kcal

HOUSE GREEN SALAD (VG) 7 211 kcal

SEASONAL VEGETABLES (VG) 6 193 kcal

FLOODED MASH 7

smoked cheddar mashed potato, flooded with chicken gravy, crispy onion & chives. 594 kcal

CHUNKY CHIPS (VG) 5 283 kcal

FRITES (VG) 5 419 kcal

TRUFFLE PARMESAN FRITES 7 653 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. *Contains alcohol. *Calories are per serving. TCC NOV25 Sunday Menu BD