



TO START

TOASTED CIABATTA 191 kcal 6.50

house butter.

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

CREAM OF HARICOT BEAN & TRUFFLE SOUP 9

toasted sourdough, black truffle oil & basil pesto. 494 kcal

SMOKED HADDOCK CROQUETTES 9

truffle hollandaise & burnt lemon. 894 kcal

SOUTH DEVON CRAB TACOS 11.50

mango, red onion, red chilli & coriander. 698 kcal

CLONAKILTY BLACK PUDDING & PORK SCOTCH EGG 7

HP sauce. 525 kcal

CRISPY "STEAK" SALAD (VG) 11.50

crispy Redefine™ steak, pickled mouli, fennel & cucumber, hoisin sauce, red chilli, spring onion, watercress & toasted sesame seeds. 292 kcal

CHICKEN WINGS 9.50

Buffalo hot sauce & blue cheese dip. 558 kcal

'NDUJA & BRITISH PORK SAUSAGE ROLL 7

house Buffalo mayo. 846 kcal

MEZZE BOARDS 31

with garlic & herb glazed flatbread, sesame houmous, sumac, basil & garlic infused olives, crumbled feta, beetroot falafel, romesco sauce, apple, walnut & truffle giant couscous salad with semi-dried tomatoes, pomegranate & molasses, finished with your choice of:

YORKSHIRE CURED COPPA, FENNEL SALAMI & AIR-DRIED HAM 1616 kcal *OT*

ROASTED BBQ GLAZED AUBERGINE (V) with sea salt crackers. 2127 kcal

THE MIDDLE

SMOKY BACON CHEESEBURGER 18.50

classic sauce, crispy tempura pickle, shredded gem lettuce & fries. 1353 kcal

REDEFINE™ MEAT BURGER (VG) 17.50

chilli mayo, Violife cheese slice, red onion chutney, crispy tempura gherkin, baby gem & fries. 1122 kcal

SEARED SEABREAM 19

battered new season potatoes, fresh pea & broad bean purée & truffle vinaigrette. 777 kcal

BUTLER'S BANGERS 17

whipped mashed potato, onions, red wine & beef gravy. 1122 kcal

BEER-BATTERED MARKET FISH 18

chunky chips, minted mushy peas & tartare sauce. 1191 kcal

DRESSED CAESAR SALAD 15

gem lettuce, anchovies, soft boiled Cacklebean egg & croutons. 571 kcal

add harissa chicken & streaky bacon +2+413 kcal

or harissa salmon +5+201 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.

SOUS VIDE PORK BELLY 19.50

Granny Smith apple sauce. 1114 kcal

RUMP OF DRY AGED BEEF 22

horseradish sauce. 935 kcal

CUMBRIAN CHICKEN SUPREME 19.50

pork & apricot stuffing. 963 kcal

ROASTED SWEET POTATO, SPINACH & PORTOBELLO MUSHROOM EN CROÛTE (VG-M) 18.50

Served with roast potatoes, roast carrots, Tenderstem® broccoli, braised red cabbage & gravy. 1442 kcal

THE CHAPTER ROAST 28

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

THE CHAPTER SHARING ROAST PLATTER 80

SERVES UP TO 4 PEOPLE

Cumbrian chicken supreme, pork & apricot stuffing balls, rump of beef, pork belly & sweet potato, spinach & portobello mushroom en croûte, 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 6.50 876 kcal

CAULIFLOWER CHEESE (V) 6 436 kcal

CRISPY ROAST POTATOES (VG) 5 373 kcal

CHUNKY CHIPS (VG) 5 366 kcal

FRITES (VG) 5 419 kcal

TRUFFLE PARMESAN FRITES 7 653 kcal

HOUSE GREEN SALAD (VG) 6.50 168 kcal

SEASONAL VEGETABLES (VG) 6 193 kcal

Adults need around 2000 kcal a day. If you have any food allergies or intolerances, please let us know before you order. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen. Information about our ingredients is available on request. A discretionary 12.5% service charge will be added to your bill. All tips are paid in full to our team.

*Miso may contain alcohol. (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 area. Chapter Collection 2