SET MENU 2 COURSES 23 or 3 COURSES 31

TO START

CAULIFLOWER VELOUTÉ* (V)

tobacco onions, pickled cauliflower, herb oil, toasted sourdough, garlic & herb butter & coriander. 474 kcal

'NDUJA & BRITISH PORK SAUSAGE ROLL house Buffalo mayo. 799 kcal

PANCETTA & BARBER'S VINTAGE CHEDDAR CROQUETTES

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

LAMB KEEMA SCOTCH EGG

coriander, green chilli & coconut yoghurt purée. 505 kcal

THE MIDDLE

BONE-IN SIRLOIN STEAK 505 kcal 8PP SUPPLEMENT

Served with chunky chips +366 kcal or frites +419 kcal, watercress & your choice of green peppercorn sauce^{*} +233 kcal, Bovril butter +279 kcal or blue cheese sauce +261 kcal

SMOKY BACON CHEESEBURGER

burger sauce, sliced gherkins, baby gem lettuce & frites. ${\scriptstyle\rm 1385\ kcal}$

BUTCHERS' BANGERS

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

BEER-BATTERED FISH & CHIPS minted mushy peas & tartare sauce. 1191 kcal

SYMPLICITY BURGER (VG-M)

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

PLANT-BASED 'NDUJA RISOTTO^{*} (VG)

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

CHICKEN & LEEK PIE

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

TUNA NIÇOISE SALAD

soft-boiled egg with an apple cider, mustard & garlic vinaigrette. 651 kcal

CRISPY COATED CHICKEN SCHNITZEL

garlic & herb butter, ranch dressing & frites. 1177 kcal Add a fried egg +1 +104 kcal

TO FINISH

PIMM'S PANNA COTTA* mini shortbread biscuits, strawberry coulis & fresh strawberries. 730 kcal

STICKY TOFFEE PUDDING (V)

Biscoff flavoured ice cream & salted caramel sauce. 762 kcal

CHOCOLATE BROWNIE (V)

white chocolate & honeycomb ice cream. 886 kcal

SELECTION OF ICE CREAM & SORBET

(VG alternatives available) Ask for today's flavours & calorie information. (some ice creams contain nuts - please ask for allergy information)

Do you have any allergies?

Adults need around 2000 kcal a day.

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 area. *Contains alcohol. TCC MAY25 Set Menu BC-E