



TO START

CELERIAC & PORCINI

MUSHROOM SOUP (VG-M)

crispy fried onion, chives, toasted sourdough and herb oil. 367 kcal

PANCETTA & BARBER'S VINTAGE

CHEDDAR CROQUETTES

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

CHORIZO & PORK SCOTCH EGG

ranch dip & chives. 480 kcal

CHICKEN WINGS

Buffalo hot sauce & blue cheese dip. 555 kcal

MAPLE-ROASTED

ROOT VEGETABLES (VG)

cashew cream, soy & maple glazed seeds. 380 kcal

FRITTO MISTO

fried squid, battered king prawns, squid ink mayo & house buffalo sauce. 820 kcal

THE MIDDLE

SMOKY BACON CHEESEBURGER

burger sauce, sliced gherkins, baby gem lettuce & fries. 1382 kcal

SYMPPLICITY BURGER (VG-M)

vegan Buffalo sauce, Violife cheeze slice, red onion chutney, baby gem lettuce, sliced gherkins & fries. 1054 kcal
Add Symplicity foods 'nduja (VG) + +179 kcal

CHICKEN, MUSHROOM & LEEK PIE

smoked cheesy mash, chicken gravy, garlic & herb butter, peas and Tenderstem® broccoli. 1126 kcal

BUTCHERS' BANGERS

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

BEER-BATTERED FISH & CHIPS

minted mushy peas & tartare sauce. 1110 kcal

DRESSED CAESAR SALAD

gem lettuce, anchovies, soft boiled egg, Grana Padano cheese & croutons. 572 kcal
Add peanut-style satay chicken & streaky bacon + +448 kcal
or peanut-style satay salmon + +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

Granny Smith apple sauce. 1013 kcal

RUMP OF DRY-AGED BEEF

horseradish sauce. 937 kcal

BRITISH CHICKEN SUPREME

pork & apricot stuffing. 1015 kcal

BUTTERNUT SQUASH, KALE & GREEK-STYLE SHEESE® TART† (VG)

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

THE CHAPTER ROAST

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

THE CHAPTER SHARING ROAST PLATTER

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 876 kcal

CAULIFLOWER CHEESE (V) 368 kcal

CRISPY ROAST POTATOES (VG) 373 kcal

HOUSE GREEN SALAD (VG) 211 kcal

SEASONAL VEGETABLES (VG) 193 kcal

FLOODED MASH

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

CHUNKY CHIPS (VG) 283 kcal

FRITES (VG) 419 kcal

TRUFFLE PARMESAN FRITES 653 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.

Adults need around 2000 kcal a day.