

Chapter 4.

Aperitifs

Champagne & Sparkling

(by the glass 125ml)

Champagne Drappier Brut 1er Cru £15

Ca del Console, Prosecco, Italy £9

Pongracz NV, South Africa £9

Brunch Cocktails & Bloodys £10.00 each

Mimosa.

prosecco | Cointreau | orange juice

Bellini.

Prosecco:
blackberry / passionfruit / cherry

Bloodys

each served with:
tomato juice | Worcestershire Sauce | Tabasco |
horseradish | black pepper | celery salt

Bloody Mary. 42 Below

Bloody Maria. Patron Silver

Bloody Marianne. Woodford Reserve

Red Snapper. Bombay Sapphire

Bloody Sherry. Amontillado sherry

Bloody Martini. Punt e Mes vermouth

COSY CHOCOLATE COMPANY HOT CHOCOLATES

Original Chocolate
Chocolate Orange
Mint Chocolate
Salted Caramel Chocolate
Vanilla White Chocolate

£4.00 each

NEMI TEAS

English Breakfast Tea (and decaf)
Earl Grey
Green Tea
Spicy Chai
Lemongrass & Ginger
Rooibos
Moroccan Mint

£3 each

200 DEGREES COFFEES

from £3.00

Chapter.

KITCHEN | BAR | TERRACE

Make every Chapter count.

Our nature-led menu celebrates
superb seasonal produce
from fields and shores of the British Isles.

This Chapter is dedicated to
the next generation.

*Layton, Philippa, Penelope, Scarlett
Lottie & Rory*

Sunday Lunch

1 course £23 | 2 course £32 | 3 course £39

Noon – 3.30pm

Chapter 1. Starters

Soup. (VE) today's seasonal flavour

Cured & Torched Mackerel. poached rhubarb
| compressed cucumber | watercress

Ham Hock Terrine. celeriac remoulade |
onion seed | herb salad

Beetroot Carpaccio. (V) goats cheese | walnut
water biscuit | pickled fennel

Chapter 2. Main

Lamb Shoulder. slow braised | rosemary lamb jus
| crispy shallots

Roast Beef. dry aged rump | Yorkshire pudding |
shallot confit

Child's portion of Roast Beef also available.

Roast Pork.

Jimmy Butler rack | apple compote | crispy crackling

Market Fish. white wine sauce | parsley puree

Vegetarian 'Pie' of the Day. (V) seasonal garnish
| veggie gravy

All served with roast potatoes & seasonal vegetables.

Chapter 2.1 Sides

Cauliflower Cheese £6

Seasoned Fries £5

Yorkshire Pudding £1

Chapter 3. Dessert

Passionfruit Cheesecake. (V)

lime gel | toasted coconut | coconut & lime ice cream

A Classic.

your server will inform you of today's seasonal
dessert

Orange Creme Brulee.

chocolate shortbread

Ice Cream.

Sorbet. (VE)

British & Irish Cheese. (£5 supplement)

chutney | crackers | fruit | celery

*Please advise any food allergies prior to ordering; note
we are not an allergen-free kitchen*

*12.5% discretionary service charge will be added to your bill
to be shared amongst all members of staff.*