

Aperitifs

Champagne & Sparkling

	<i>125ml</i>
Champagne Moutard Persin, Blanc de Blancs	£15
La Fornarina Prosecco, Italy	£9

Brunch Cocktails from £10

Mimosa.

prosecco | Cointreau | orange juice

Bellini.

Prosecco | blackberry or passionfruit or cherry

Bloody Mary. 42 Below

Served with:

tomato juice | Worcestershire sauce | Tabasco |
horseradish | black pepper | celery salt

Margarita.

tequila | Cointreau | lime | sugar

Cosmopolitan.

Vodka | Cointreau | lime | cranberry

Hot Chocolate

£4 each

Tea

from £3.25

English Breakfast (and decaf)

Earl Grey

Green Tea

Spicy Chai

Rooibos

Fresh Mint

Passionfruit

Jasmine

200 Degrees Coffee

from £3.25

Chapter.

KITCHEN | BAR | TERRACE

SUNDAY LUNCH MENU

Make every chapter count.

Our nature-led menu celebrates superb seasonal produce from fields and shores of the British Isles.
Our family of suppliers is an amazing bunch!

Chapter is dedicated to
the next generation.

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



Our **nature-led menu** celebrates superb seasonal produce from dedicated farmers and fishermen around Britain & Ireland.

Aubrey Allen, the Coventry butcher and Royal Warrant holder, supplies our strictly **free range meats** & farmhouse **cheese** from artisanal British producers.

We receive **wild fish** daily direct from Royal Warrant holder **Channel Fisheries** who purchase from day boats landing their catch at Brixham market.

Pershore based **Worcester Produce** supply our freshly picked **fruit & vegetables** from gorgeous fields and orchards in Worcestershire, Herefordshire & Warwickshire.

SUNDAY LUNCH

1 course £25 | 2 course £33 | 3 course £40
noon – 3.30pm

Soup. (VE)

today's seasonal flavour

Severn & Wye Smoked Salmon.

cucumber | dill | rye bread

Goats Cheese Mousse. (V).

golden beetroot | savoury biscuit | watercress | pecans

Ham Hock Terrine

cheddar custard | pickled onion



Slow Cooked Cornish Lamb.

slow braised shoulder kleftiko

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.

carrot puree | lemon & parsley sauce

Wild Mushroom & Chestnut Wellington (V)

carrot puree | veggie gravy | tenderstem

*All served with roast potatoes, seasonal vegetables,
and gravy.*

Blackberry Iced Parfait. (V)

dark chocolate feuilletine | poached blackberries | blackberry gel

A Classic.

Today's seasonal dessert

Citrus Posset (V)

honeycomb | fresh orange

Ice Cream.

Sorbet (VE).

British & Irish Cheese. (£5 supplement)

choice of 3 cheeses | chutney | crackers | fruit | celery

Sides.

Cauliflower cheese. £6

Fries. £5

Yorkshire pudding. £1

*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.*