



À LA CARTE MENU

NIBBLES

Bread and Oil (V)

Locally provided crusty sourdough with Andalusian olive oil and balsamic vinegar
3.5

Hummus (V)

Our hummus is topped with sweet pomegranate seeds, coriander, smoked paprika and served with warm pitta bread
4.5

Smoked Almonds (V)

Fire-roasted, smoked almonds. A perfect small bite to start your meal
3.5

Gordal Olives (V)

Gordal translates to 'fat' from Spanish - these are the largest olives in the world. We serve these simply with a sprinkling of sea salt and a touch of spice
4

SHARERS

Townhouse Sharer

Crispy arancini, whipped goat's cheese, roasted cod cheeks, chicken wings and Chef's winter salad
18

Camembert (V)

Creamy camembert baked until perfectly gooey, topped with honey, granola and thyme. Served with a selection of vegetable crudités and crispy crostinis
Please be aware this dish takes 15 minutes to bake
14

STARTERS

Soup of the Day

Always made fresh, served with warm sourdough
4.5

Chicken Liver Pâté

Silky chicken liver pâté served with winter spiced chutney and lightly toasted crostini
6.5

Cauliflower Risotto (V)

Arborio risotto rice cooked until it reaches the perfect al dente bite. Flavoured with cauliflower purée and crunchy cauliflower florets, finished with a sprinkling of parmesan
5 / 11

Arancini

An authentic Italian dish that originates from Sicily. Crispy balls of risotto rice flavoured with wintry sweet potato and authentic Spanish chorizo. These are beautifully accompanied by a lightly spiced harissa aioli
6.5

Mussels

We use mussels sourced from the Menai region of North Wales. These are steamed in a rich shellfish sauce with tomato and a touch of cream. Finished with fresh herbs, peas and served with charred sourdough
7

Cod Cheeks

Roasted cod cheeks served with a delicious sauce vierge consisting of mixed olives, herbs, tomatoes and capers
6.5

Chicken Wings

These succulent chicken wings are coated in a crispy buttermilk batter, tossed with a sweet sticky maple and chipotle glaze
6

Goat's Cheese (V)

Whipped until delicate and light, served on brioche toasts. Perfectly presented with vibrant pickled candied beetroot and sticky sweet honey-glazed walnuts
6.5

SIDES

Warming Chorizo Mash

4.5

Truffle and Parmesan Chips

3.5

Skinny Fries (V)

3.5

Glazed Baby Carrots (V)

3.5

Creamed Cabbage Bacon and Peas

4

Rocket and Parmesan Salad (V)

3

Buttered Chargrilled Tenderstem Broccoli (V)

3

MAINS

Lamb Rump

6oz lamb rump served pink - succulent and juicy. Presented with a crispy pulled lamb croquette, roasted baby carrots, silky carrot purée and finished to perfection with a rich lamb jus
Chef's recommended dish
18

Feather Blade of Beef

Feather blade slow-cooked and pulled before being set into a ballotine of rich beef flavour. Served with a shallot purée, mustard and beef jus and crispy proper chips
14

8oz Rib Eye Steak / 8oz Fillet Steak

Each are cooked to your liking with herb butter, homemade chunky chips and a slow-roasted garlic and thyme tomato
18 / 28

Choice of sauce: Rich Gravy - 2.5 / Peppercorn - 2.5

Venison Burger

Rich, juicy venison burger topped with a sweet sloe gin and plum chutney and peppery rocket. Served in a brioche bun with a healthy handful of skinny fries to accompany
13

Mushroom Tagliatelle (V)

Long ribbons of al dente tagliatelle pasta tossed through a mixture of earthy wild mushrooms in a rich creamy sauce. Finished with a hint of truffle and topped with parmesan
12

Add Chicken - 3

Stuffed Sweet Potato (V)

Beautifully stuffed sweet potato with naturally sweet red peppers, combined with a red wine vinegar. This creates a mouth-watering sweet and sour peperonata, served with crispy kale and a green olive tapenade
14

Fish Stew

The base of our spectacular seafood dish is a classic bouillabaisse sauce originating from the Marseille region of France. This tomato-based steamy broth, served with a delicate hint of saffron, is packed with mussels, prawns, potatoes and fennel, topped with a pan-fried fillet of sea bass
16

Loin of Cod

Flaky white fish served on a warm winter salad of rocket, crispy kale and a mixture of seasonal leaves with cauliflower, potatoes, red cabbage, green beans and a romesco sauce consisting of red pepper, garlic and nuts
15

Chicken Supreme

A beautiful cut of chicken from the breast, served with a warming chorizo mash, smooth sweetcorn purée and charred tenderstem broccoli
14.5

SALADS

Seasonal Townhouse Classic

Grilled chicken, roast squash and a giant couscous salad of radicchio and gem, finished with a chunky walnut and basil pesto dressing
Small 7 / Large 14

Townhouse Caesar

Classic Caesar salad done the Townhouse way with crispy gem lettuce, anchovies, smoked crispy bacon, Parmesan, herb croutons and our creamy Caesar dressing
Small 5.5 / Large 11

Add Chicken - 3 / Add Prawns - 4

All our food is proudly cooked from fresh, please allow adequate time for your meal. If you happen to be in a rush please let your server know

DESSERTS

Indulgent Sticky Toffee Pudding
Served with lashings of toffee sauce and banana ice cream
7

Chocolate Orange Pot
Served with homemade shortbread biscuit
6

Honey-roasted Seasonal Fruits
Topped with vanilla ice cream and crunchy homemade granola
6

Vanilla Cheesecake
Baked New York style with a white chocolate cookie crumble and raspberry sauce
7

DESSERT COCKTAILS

Chocolate Martini
Baileys, Absolut Vanilia and Mozart Dark finished with chocolate
7.5

White Chocolate and Blueberry
Muddled blueberries with white chocolate, blueberry and apple liqueurs, fresh milk and cream and a biscoff rim
7.5

Espresso Martini
Absolut Vanilia, Patrón XO, shot of espresso and Mozart Dark
9

WINES & SPARKLING

WHITE

175ml / 250ml / bottle

French House White, La Cadence
18.5

Sauvignon Blanc, De Gras
Chilean - crisp, lemon lime flavours
6 / 7.5 / 21

Pinot Grigio, Via Nova
Light, dry and very easy to drink
6.3 / 7.8 / 22

Green Fish Verdejo, Bodegas Gallegas
Super fresh and fruity, like a spring meadow in a glass!
Also sporting a label designed by a local artist in West Kirby
6.9 / 8.2 / 23

The Stump Jump Chardonnay, d'Arenberg
A fruit-driven Chardonnay with pear drops, floral and tropical notes.
A very light use of oak to add roundness and a hint of butter
7.5 / 9 / 26

Alabriño, Eidosela
Fresh, balanced and pure showing good mineral character.
Peach and apricot dominate a textured palate
27

Marlborough Sauvignon Blanc, Yealands Estate
This wine is carefully nurtured from the vine to bottle. Yealands's carbon neutral winery is one of a handful in the world to achieve carbon zero certification
8 / 10 / 28

Gavi di Gavi, Ascheri
Italia's answer to Chablis. Lemons and minerals on the nose followed by a fresh crisp palate
35

RED

175ml / 250ml / bottle

French House Red, La Cadence
18.5

Merlot, De Gras
Blackberry and plum fruit
6 / 7.5 / 21

Cabernet Sauvignon, MAN Family Wines
Bold and juicy with red berry aromas and a touch of oak spice
6.5 / 8.2 / 23

Podere Montepulciano d'Abruzzo, Umani Ronchi
Medium-bodied and dry, with a typical Italian structure and a hint of herbs
7 / 8.8 / 25

The Stump Jump Shiraz, d'Arenberg
Intense ripe red fruit with a smoky spicy finish
7.5 / 9.2 / 26

Don David Malbec, El Esteco
Full and round with notes of red fruits, leather and hints of chocolate
8 / 9.8 / 28

Rioja Edicion Limitada, Ramón Bilbao
100% Tempranillo from Ramón Bilbao's highest altitude vineyards. A strict selection of the best 998 barrels are chosen to produce this limited production Rioja
32

Pinot Noir, Yealands Estate
All the youth and vitality of Marlborough with the chin licking ripeness of black cherries and a savoury edge. Pairs perfectly with lamb
35

Châteauneuf-du-Pape, Domaine Chante Cigale
A wonderful nose of spice and dark fruits followed by a rich, ripe palate with layers of fruit and spice... a real treat
45

ROSÉ

175ml / 250ml / bottle

Pinot Grigio Blush, Via Nova
Light and dry
6 / 7 / 20

White Zinfandel, West Coast Swing, The Wine Group
Strawberry and tropical fruit with a touch of sweetness
6.5 / 8 / 24

Provence Rosé, Le Pas du Moine Organic
Beguiling and elegant fruit, dry, super smooth and balanced body. Very moreish
30

PROSECCO & CHAMPAGNE

125ml / bottle

Costaross Sparkling Rosé
6 / 28

Veuve Clicquot, Rosé
14 / 80

Prosecco Stelle d'Italia
6 / 28

Laurent-Perrier Rosé
85

Prosecco Quadri Botter
30

Veuve Clicquot, Yellow Label Brut
10 / 55

Dom Pérignon
160

PLEASE ASK YOUR SERVER ABOUT OUR CURRENT SELECTION OF DRAFT, BOTTLED AND LOCAL BEERS

WINE WEDNESDAY
TWO COURSES
FOR £20
PLUS A FREE
BOTTLE OF WINE
Offer not available in December

LUNCH TWO COURSES FOR £11.95
- SERVED -
MONDAY - FRIDAY
12PM - 5PM

BOTTOMLESS BRUNCH
TWO COURSES
FOR £35
PLUS UNLIMITED PROSECCO
SERVED 12PM - 5PM
7 DAYS A WEEK

Ask your server for more details