



## NIBBLES

- Bread and Oil (VE)** 3.5  
Warm sourdough with extra virgin olive oil and balsamic vinegar
- Marinated Olives (VE)** 3.5
- Nuts (VE)** 3  
A choice of cashew or peanuts, seasoned with Chef's choice of flavouring

## STARTERS

- Falafel and Hummus (VE)** 5  
Served with warm flatbread and finished with basil oil
- Chicken Liver Pâté** 6.5  
Served with house chutney and sourdough bread
- Soup of the Day (V)** 4.5  
Served with warm sourdough
- Belly Ribs** 7  
Slow-cooked with a bourbon glaze and chimichurri dressing
- Gambas Pil Pil\*** 8  
Prawns and chorizo cooked in chilli and garlic, served with crisp crostini
- Pea and Mint Risotto (V)** Starter - 5.5 Main - 12  
Oozy risotto finished with authentic Italian Parmesan  
Add Chicken - 3 | Add Prawns - 4

## SHARERS

- Townhouse Sharer** 20  
Glazed ribs, gambas pil pil prawns, falafel, garlic bruschetta and hummus with warm pitta bread
- Camembert (V)** 15  
Creamy baked camembert served with a sweet cranberry compote and crispy crostinis  
Please be aware this dish takes 15 minutes to bake

## MAINS

- 7oz Beef Burger** 14.5  
Served in a brioche bun with fresh tomato, baby gem lettuce and hand-cut chips
- Plant-based Burger (VE)** 12  
Served in a brioche bun with fresh tomato, baby gem lettuce and hand-cut chips
- Chicken Supreme** 15  
Roasted with dauphinoise potatoes, Tenderstem broccoli and a mushroom and Madeira sauce
- Pork Belly** 15  
Served with mustard mash and a red wine jus
- Penne Arrabbiata (VE)** 12  
Penne pasta in a lightly spicy arrabbiata sauce  
Add Chicken - 3  
Add Chorizo - 3
- Loin of Cod** 16.5  
Served with asparagus, broad beans, crushed new potatoes and prawn and caper butter
- 8oz Sirloin Steak\* | 8oz Fillet Steak\*** 18 | 26  
Each are cooked to your liking with garlic and herb butter, hand-cut chips and a slow-roasted garlic and thyme tomato
- Choice of Sauce**  
Peppercorn - 3  
Béarnaise - 3

## SALADS

- Townhouse Caesar** Small - 5.5 Large - 11  
Classic Caesar salad with crispy gem lettuce, smoked bacon, Parmesan cheese, croutons and Caesar dressing  
Add Chicken - 3  
Add Prawns - 4
- Tofu Salad (VE)** 12  
Roasted cajun tofu, mixed roast vegetables, pak choi and oriental dressing
- Steak Salad** 12  
5oz steak, baby gem lettuce, rocket, red pepper, radish, sliced red onion and a balsamic glaze

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

(V) - Vegetarian, (VE) - Vegan. Some of our food may contain nuts and allergens. Please speak to a team member for clarity

## SIDES

- Rocket and Parmesan Salad (V)** 3
- Skinny Fries (VE)** 3.5
- Truffle and Parmesan Hand-cut Chips (V)** 4
- Seasonal Buttered Vegetables (V)** 3
- Dauphinoise Potatoes (V)** 4
- Garlic Bread (V)** 4  
Add Cheese - 1
- SUNDAY ONLY*
- Cauliflower Cheese** 3.5
- Yorkshire Pudding** 1
- Roast Potatoes** 2
- Seasonal Veg** 3

## DESSERTS

- Chocolate Brownie** 7  
Served with vanilla ice cream and creamy chocolate sauce
- Cheesecake** 7  
Ask your server for the cheesecake of the day
- Sticky Toffee Pudding** 7  
Served with caramel sauce and banana
- Selection of Cheshire Ice Creams and Sorbets** 6

## DESSERT COCKTAILS

- Chocolate Martini** 7.5  
Baileys, Absolut Vanilia and Mozart Dark finished with chocolate
- White Chocolate and Strawberry** 7.5  
Muddled strawberries, Mozart white chocolate liqueur, tequila rose, fraise des bois, cream and milk
- Espresso Martini** 7  
Absolut Vanilia, Patrón XO, shot of espresso and Mozart Dark

## SANDWICHES

Available Monday - Friday, 12pm - 5pm. All served with fries

- Classic Club Sandwich** 10  
Chicken and lettuce under bacon with Cheddar cheese, served on your choice of white, brown or sourdough
- Steak Sandwich** 11  
Tender steak cooked pink or well done with red onion chutney and feta cheese, served on toasted ciabatta
- Falafel Sandwich** 9  
Homemade falafel, hummus and sweet red peppers, served on toasted ciabatta

## SUNDAY ROASTS

Available every Sunday from 12pm

Your choice of

**Chicken | Pork Belly | Beef**  
Served with seasonal veg, roast potatoes, Yorkshire pudding and gravy

**Vegan Roast (VE)**  
Veg Wellington with seasonal veg, roast potatoes and vegan gravy

**TWO COURSES £15.95**  
**THREE COURSES £19.95**

\*Supplements apply, excluding sharers

## WINE WEDNESDAY

Available every Wednesday (not available during December)

**TWO COURSES FOR £25**

And half a bottle of wine per person

\*Supplements apply, excluding sharers

## BOTTOMLESS BRUNCH

Available Sunday - Thursday 12pm - 9pm,  
Friday and Saturday 12pm - 5pm

Enjoy a main meal and **bottomless** Prosecco

**£35 PER PERSON**

T&Cs: Maximum sitting of 1.5 hours

\*Supplements apply, excluding sharers

**\*SUPPLEMENT CHARGES FOR THE ABOVE OFFERS**  
GAMBAS PIL PIL £2 | SIRLOIN £3 | FILLET £7