



## À LA CARTE MENU

### SHARERS

#### Townhouse Sharer

Glazed ribs, crispy fish cakes, chilli king prawns, garlic bruschetta and hummus with warm pitta bread

20

#### Camembert (V)

Creamy baked camembert served with a sweet cranberry compote and crispy crostinis

Please be aware this dish takes 15 minutes to bake

15

### STARTERS

#### Bread and Oil (V)

Warm sourdough with extra virgin olive oil and balsamic vinegar

3.5

#### Hummus (V)

Topped with feta, tomato and harissa jam and warm pitta bread

5

#### Marinated Olives (V)

3.5

#### Fish Cakes

Cod and salmon fish cakes served with lime and chilli jam

6

#### Chicken Liver Pâté

Served with house chutney and sourdough bread

6.5

#### Soup of the Day (V)

Served with warm sourdough

4.5

#### Belly Ribs

Slow-cooked with a bourbon glaze and chimichurri dressing

7

#### Chargrilled Prawn Skewers

King prawns served with rocket, lime and chilli mayo

7

#### Wild Mushroom Risotto (V)

Finished with truffle oil and parmesan

Starter - 5.5 / Main - 12

### SIDES

#### Rocket and Parmesan Salad (V)

3

#### Skinny Fries (V)

3.5

#### Hand-cut Chips (V)

4

#### Sweet Potato Wedges (V)

4

#### Seasonal Buttered Vegetables (V)

3

#### House Salad (V)

3

#### Dauphinoise Potatoes

4

#### Garlic Bread

4

Add Cheese - 1

### MAINS

#### 7oz Beef Burger

Served in a brioche bun with fresh tomato, baby gem lettuce and hand-cut chips

14.5

#### Vegan Burger (VE)

Served in a brioche bun with fresh tomato, baby gem lettuce and hand-cut chips

12

#### Chicken Supreme

Roasted with dauphinoise potatoes, Tenderstem broccoli and a mushroom and Madeira sauce

15

#### Pork Loin

Served with mashed potatoes, honey-glazed carrots, green beans and a wholegrain mustard sauce

15

#### Linguine Pasta

Basil pesto linguine pasta served with shaved parmesan

12

Add Chicken - 3

#### Penne Arrabbiata

Chicken and chorizo penne pasta in a slightly spicy arrabbiata sauce

12

#### Loin of Cod

Served with asparagus, broad beans, crushed new potatoes and prawn and caper butter

16.5

#### Pan-fried Salmon

Served with winter butternut squash salad and mint dressing

15

#### 8oz Sirloin Steak / 8oz Fillet Steak

Each are cooked to your liking with garlic and herb butter, hand-cut chips and a slow-roasted garlic and thyme tomato

18 / 26

Choice of Sauce

Peppercorn - 3 / Béarnaise - 3

### SALADS

#### Townhouse Caesar

Classic Caesar salad with crispy gem lettuce, smoked bacon, parmesan cheese, croutons, capers and Caesar dressing

Small 5.5 / Large 11

Add Chicken - 3 / Add Prawns - 4

#### Tofu Salad (VE)

Roasted cajun tofu, mixed roast vegetables, pak choi and oriental dressing

12

#### Steak Salad

5oz steak, baby gem lettuce, rocket, red pepper, radish, sliced red onion and a balsamic glaze

12

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

## DESSERTS

**Chocolate Brownie**  
Served with vanilla ice cream, creamy Guinness chocolate sauce and honeycomb  
7

**Orange Cheesecake**  
Served with apricot jam  
7

**Sticky Toffee Pudding**  
Served with caramel sauce and cinnamon ice cream  
7

**British Cheese Board**  
Selection of British cheeses, crostinis, olives, salted almonds and quince jelly  
8

**Selection of Cheshire Ice Creams and Sorbets**  
5 / 7

## DESSERT COCKTAILS

**Chocolate Martini**  
Baileys, Absolut Vanilia, 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  
8

## WINES AND SPARKLING

### RED

175ml / 250ml / Bottle

**Le Rouleur Rouge, Vin de France**  
5.5 / 6.7 / 20

**Merlot, Lanya**  
Blackberry and plum fruit  
6 / 7.5 / 21

**Montepulciano d'Abruzzo Colle Sori**  
Medium-bodied and dry, with a typical Italian structure and a hit of herbs  
7 / 8 / 23

**Stump Jump Shiraz**  
Intense ripe red fruit with a smoky spicy finish  
25

**Rioja Crianza, Ramón Bilbao**  
100% Tempranillo from Ramón Bilbao's highest altitude vineyards  
26

**Malbec Don David, El Esteco**  
Full and round with notes of red fruits, leather and hints of chocolate  
8 / 10 / 28

**Yealands Estate Single Vineyard Pinot Noir, Yealands**  
All the youth and vitality of Marlborough with the chin licking ripeness of black cherries and a savoury edge  
35

**Châteauneuf-du-Pape Rouge, Réserve des Oliviers**  
A wonderful nose of spice and dark fruits followed by a rich, ripe palate with layers of fruit and spice... a real treat  
49

### ROSÉ

175ml / 250ml / Bottle

**West Coast Swing White Zinfandel, The Wine Group**  
Strawberry and tropical fruit with a touch of sweetness  
6 / 7.5 / 21

**Pinot Grigio Blush, Il Sospiro**  
Light and dry  
6.5 / 8.5 / 23

**Côtes de Provence Rosé Love by Léoube, Château Léoube**  
Beguiling and elegant fruit, dry, super smooth and balanced body. Very moreish  
9 / 10 / 35

### WHITE

175ml / 250ml / Bottle

**Le Rouleur Blanc, Vin de France**  
5.5 / 6.7 / 20

**Pinot Grigio, Via Nova**  
Light, dry and very easy to drink  
6 / 7.5 / 21

**Sauvignon Blanc, Lanya**  
Crisp, lemon and lime flavours  
7 / 8 / 22

**Chardonnay, The Stump Jump, d'Arenberg**  
A fruit-driven Chardonnay with pear drops, floral and tropical notes. A very light use of oak to add roundness and a hit of butter  
7.5 / 8.5 / 26

**Albariño Eidosela**  
Fresh, balanced and pure showing good mineral character. Peach and apricot dominate a textured palate  
28

**Marlborough Sauvignon Blanc, Yealands Estate**  
Carefully nurtured at Yealands' carbon neutral winery. Citrus notes underpinned with fresh herbs and balanced with a long, crisp mineral finish  
8 / 10 / 29

**2019 Gavi di Gavi DOCG, Fontanafredda**  
Italia's answer to Chablis. Lemons and minerals on the nose followed by a fresh crisp palate  
39

## PROSECCO AND CHAMPAGNE

125ml / Bottle

**Prosecco**  
6.5 / 28

**Galanti Sparkling Rosé**  
6.5 / 28

**Think Prosecco (V)**  
30

**Veuve Clicquot, Yellow Label Brut**  
12 / 70

**Veuve Clicquot, Rosé**  
14 / 80

**Laurent-Perrier Rosé**  
90

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

**WINE WEDNESDAY**  
TWO COURSES  
**FOR £20**  
AND HALF A BOTTLE OF WINE PER PERSON

**PROSECCO FRIDAY**  
BOTTLE OF PROSECCO  
**FOR £20**  
AVAILABLE 4PM - 10PM

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

Ask your server for more details

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