



NIBBLES

- Bread and Oil (VE)** 4.5
Warm sourdough with extra virgin olive oil and balsamic vinegar
- Marinated Olives (VE)** 4.5
- Garlic Bread (V)** 5
- Add Cheese - 6**

STARTERS

- Soup of the Day (VE)** 5.5
Always freshly made, served with lightly toasted sourdough
Please ask your server for today's flavour
- Arancini** 8
Crispy balls of risotto bianco, stuffed with Parmesan and Cheddar cheese, served with a sweet chilli dip
- Burrata Bruschetta (V)** 6
Rich and creamy burrata cheese with onion, parsley and beef tomato served on lightly toasted sourdough bruschetta
- Homemade Hummus** 6
Extra virgin olive oil and pomegranate seeds, served with warm pitta bread
Add Feta - 1.5
- King Prawn Skewers** 8
Skewers of pan-fried prawns removed from the shell and served simply with sweet chilli sauce
- Hot Buffalo Wings** 8
Chicken wings marinated in Chef's own hot sauce recipe

SHARERS

Recommended for two to share as a starter. See our selection of sides to make it a meal!

- Townhouse Sharer** 25
Arancini, prawn skewers, buffalo wings, burrata bruschetta, baba ganoush and warm pitta bread
- Vegetarian Sharer (V)** 20
Arancini, burrata bruschetta, hummus, warm pitta bread, olives and Mediterranean salad

TOWNHOUSE GRILL

- 8oz Sirloin Steak** 20
- 8oz Fillet Steak** 28

Each steak is cooked to your liking, served with hand-cut chunky chips, on the vine cherry tomatoes and your choice of sauce

- Choice of Sauce**
- Peppercorn** 4.5
Creamy sauce bursting with whole peppercorns and a brandy hit

- Béarnaise** 4.5
A traditional hollandaise base packed with the flavours of chervil tarragon and shallot

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- 16oz Chateaubriand** 49.5
The ultimate sharing dish. The finest quality cut of beef cooked to your liking, presented with on the vine cherry tomatoes - accompanied by two sides of hand-cut chips and the choice of two sauces
Please be aware that cooking time for medium / well or well done are 30 minutes plus minimum time

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- Ultimate Townhouse Burger** 17
Homemade beef patty stacked on a brioche bun with American style cheese, lettuce, onion, beef tomato and homemade burger sauce, served with skinny fries and creamy coleslaw

Add Streaky Bacon - 3 | Add Hash Brown - 1.5

- Pan-fried Butterfly Chicken Burger** 15
Fillet of chicken cooked in a sauce of your choice (BBQ or Chef's own hot sauce) on a brioche bun with homemade burger sauce, lettuce, onion and beef tomato, served with skinny fries and creamy coleslaw

Add Streaky Bacon - 3 | Add Hash Brown - 1.5

- Vegan Burger (VE)** 15
Moving Mountains patty on a brioche bun with vegan Cheddar cheese, lettuce, onion and beef tomato, served with skinny fries and creamy coleslaw

Add Hash Brown - 1.5

MAINS

- Rigatoni Arrabbiata*** 12
Punchy tomato sauce with garlic and chilli, tossed through with rigatoni pasta
- Add Chorizo - 3.5 | Add Chicken - 3.5 | Add King Prawns - 4.5**

- Creamy Primavera Tagliatelle** 13
A rich creamy sauce with vibrant spring time vegetables, served with ribbons of classic Italian tagliatelle
- Add Chicken - 3.5 | Add King Prawns - 4.5**

**Please ask your server for gluten free / vegan versions of this dish*

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**
- Pan-fried Salmon | Falafel Salad** 16 | 12

Served with roasted butternut squash, mixed salad, radish and bell peppers, finished with a fresh pop of pomegranate seeds and a herby basil dressing

- Steak Salad** 14
5oz steak, baby gem lettuce, rocket, red pepper, radish, sliced red onion and a balsamic glaze

SIDES

- Strawberry and Rocket Salad (V)** 4
- Salt and Pepper Skinny Fries (VE)** 3.5
- Truffle and Parmesan Hand-cut Chips (V)** 4
- Seasonal Buttered Vegetables (V)** 4
- Garlic Bread (V)** 5
- Add Cheese - 6**

SUNDAY ONLY

- Yorkshire Pudding** 1.5
- Roast Potatoes** 3
- Seasonal Veg** 4

DESSERTS

- Tart of the Day** 7
- Cheesecake of the Day** 7
- Vanilla Panna Cotta** 7
Served with strawberry sauce
- Selection of Ice Cream and Sorbets** 6

DESSERT COCKTAILS

- Chocolate Martini** 7.5
Baileys, Absolut Vanilia and Mozart Dark finished with chocolate
- Espresso Martini** 7
Absolut Vanilia, Patrón XO, shot of espresso and Mozart Dark
- The Duchess** 7.5
Absolut Raspberry Vodka, Baileys, milk, cream and grenadine

SUNDAY ROASTS

Available every Sunday from 12pm

Your choice of

Chicken | Beef

Served with seasonal veg, roast potatoes, Yorkshire pudding and gravy

Vegan Roast (VE)

Veg Wellington with seasonal veg, roast potatoes and vegan gravy

£14.95 PER PERSON

WINE WEDNESDAY

Available every Wednesday from 4pm

TWO COURSES FOR £25

And half a bottle of wine per person

**Supplements apply, excluding sharers and chateaubriand*

BOTTOMLESS BRUNCH

Available Sunday - Friday, 12pm - 5pm and Saturday, 12pm - 4pm

Enjoy a brunch item and side, plus **bottomless** Prosecco or beer

£35 PER PERSON

*T&Cs: Maximum sitting of 1.5 hours
Supplements apply, excluding sharers

*SUPPLEMENT CHARGES FOR THE ABOVE OFFER

SIRLOIN £4.5

FILLET £8.5