



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** 8
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