

MENU

BREAKFAST

SERVED UNTIL 4

Full Townhouse 14.5

Two sausages, two bacon, two eggs your way, beans, two hash browns, black pudding, mushroom, tomato and two slices of toast

Fancy a half breakfast? 10.5

Full Vegan Townhouse (VE) 14.5

Two vegetarian sausages, two vegetarian black puddings, two tomatoes, grilled mixed peppers, grilled courgette, wilted spinach, beans and two slices of toast

Fancy a half breakfast? 10.5

Eggs Hollandaise

Toasted crumpet, two poached eggs and hollandaise sauce, served with your choice of:

Bacon 10

Smoked Salmon 11.5

Spinach and Mushroom (V) 10

Townhouse Shakshuka (V) 12

Townhouse baked eggs: a homemade, lightly spiced tomato sauce with sautéed vegetables and two eggs.

Add Chorizo/Avocado for 1.5

Steak and Eggs 14.5

6oz sirloin cooked to your liking with two eggs your way and hash browns

Smashed Avocado on Toast

Chilli, tomato and onion salsa, and cherry tomatoes on sourdough toast with your choice of:

Poached Eggs 10 (V)

Flash-fried King Prawns 11.5

Smoked Salmon and Cream Cheese Bagel 8

Lemon and chive cream cheese and smoked salmon

Breakfast Bagel 8

Sausage or bacon bagel,

Add an egg for 1

FANCY SOMETHING SWEET?

French Toast (V) 8

Brioche toast in a vanilla and cinnamon batter with maple syrup, served with Chantilly cream and a berry compote

Add Bacon for 2

Townhouse Waffles (V) 8

Toasted Belgian pearl-sugared waffles, served with a berry compote

Add Bacon for 2

BREAKFAST EXTRAS

Smoked Salmon 5 | Sausage 2.5 | Bacon 2

Black Pudding 1.5 | Hash Browns (VE) 2

Eggs (V) 2 | Beans (VE) 1.5

Mushrooms (VE) 1.5 | Toast (VE) 1.5

BRUNCH

SERVED FROM MIDDAY

LIGHT BITES

Small Caesar Salad (V) 5.5

Crisp lettuce leaves, croutons, caesar dressing and parmesan

Honey-glazed Chorizo 7

Served with warm sourdough bread

Hummus and Baba Ganoush (VE) 6.5

Served with warm pitta bread and crudites

Padrón Peppers (VE) 5.5

Tossed in Maldon salt

Warm Toasted Focaccia (VE) 5

Dressed in olive oil and topped with your choice of:

Garlic Butter or Tomato Sauce

Add Cheese for 1

Soup of the Day (VE) 6

Always freshly made, served with toasted sourdough

Gordal Olives (VE) 6

Marinated in orange, rosemary and lemon

Sweet and Sour Sweet Potato Wedges 5.5

Balsamic and yoghurt dressed sweet potato wedges with pomegranate seeds, fresh chill and parsley

SANDWICHES

All served with homemade pickled slaw and your choice of salad or fries.

Add Soup of the Day for 3.5

Steak Ciabatta 14.5

Seared sirloin steak, caramelised onion chutney, peppers and mixed leaves

Chicken, Pesto and Mozzarella Ciabatta 14

Grilled rosemary and thyme chicken breast, basil pesto and buffalo mozzarella

Sun-dried Tomato, Avocado and Hummus Ciabatta (VE) 13.5

Sliced avocado, sun-dried tomatoes and hummus

TOWNHOUSE BURGERS

All served on a brioche style bun with crisp lettuce, tomato and red onion, served with homemade coleslaw and fries

Succulent Beef 15

6oz Aberdeen Angus beef burger with cheese, topped with a pickle and burger sauce

Cajun Chicken 14

Crispy buttermilk, cajun-spiced chicken burger with mayonnaise

Vegan Burger (VE) 13.5

'Redefine' plant-based burger with vegan mayo

TOWNHOUSE FAVOURITES

Steak Salad 14

6oz sirloin steak cooked to your liking, served with a balsamic glaze and Chef's house dressing on our house salad

Caesar Salad (V) 9

Crisp lettuce leaves, croutons, caesar dressing and parmesan.

Add Chicken and Bacon for 3.5

Warm Salmon Salad 16

Beetroot, fennel, broccoli and salmon fillet salad, dressed with a hot ginger and lemon dressing

Garlic and Chilli Linguine (V) 11

Tossed in a spicy arrabiatta sauce

Add King Prawns for 2.5 or Chicken for 2

Pea Risotto (V) 11

Mild-spiced risotto with a pea purée, finished with mascarpone and Parmesan

Add Chorizo for 3

Traditional Style Fish and Chips 14

Crispy beer-battered cod with mushy peas and tartare sauce

SIDES

Hand-cut Chips (VE) 5.5

Fries (VE) 5

Truffle and Parmesan Fries (V) 6

Rocket and Parmesan Salad (V) 5

Homemade 'Slaw (VE) 4

SUNDAY MENU

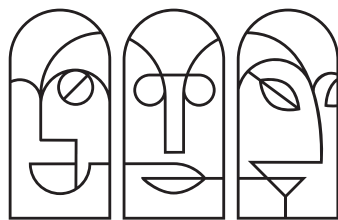
Enjoy our amazing Sunday roasts!
Available from 1pm

ONE COURSE
£17.5

TWO COURSES
£21.5

THREE COURSES
£25

...Plus enjoy live music from 2pm!



DRINKS MENU

WINES AND SPARKLING

175ml 250ml Bottle

WHITE

La Cadence Blanc, Vin de France 7.75 8.75 24

Sauvignon Blanc, Lanya 8.75 9.75 26
Crisp, lemon and lime flavours

Vinho Verde, Quinta da Lixa 9 10 28
Fruity and floral. Light and dry with slight fizz to keep this well-balanced white super fresh

Pinot Grigio, Sartori di Verona 9.75 10.5 29
Light, dry and very easy to drink

Chardonnay, The Stump Jump, d'Arenberg 10.25 11.5 32

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

Sauvignon Blanc Rapaura Springs, Summerhouse 11.25 12.25 35

A riot of ripe citrus and tropical fruit. Loaded with juicy rock melon, lychee and vibrant stone fruits

RED

La Cadence Rouge, Vin de France 7.75 8.75 24

Merlot, Lanya 8.75 9.75 26
Blackberry and plum fruit

Stump Jump Shiraz 10.25 11.5 32
Intense ripe red fruit with a smoky spicy finish

Crianza, Care 10.75 11.75 33
Rich, powerful, full-bodied Spanish blend. Flavours of red and black fruit with spicy aromas

Graves Chateau des Gravieres 35
Classic Bordeaux from Graves. Red and black fruits with sweet spices and a long finish

Malbec Don David, El Esteco 11.25 12.25 35

Full and round with notes of red fruits, leather and hints of chocolate

ROSÉ

West Coast Swing White Zinfandel, The Wine Group 8.5 10 29

Strawberry and tropical fruit with a touch of sweetness

Pinot Grigio Blush, Il Sospiro 8.75 11.25 30
Light and dry

Côtes de Provence Rosé Love by Léoube, Château Léoube 12.5 15.25 45

Beguiling and elegant fruit, dry, super smooth and balanced body. Very moreish

Sparkling Love by Léoube Organic Rosé, Château Léoube 125ml 10 50

An organic Provence rosé that sparkles. What's not to love? Light, dry and elegant

PROSECCO AND CHAMPAGNE

125ml Bottle

Prosecco 8.5 36

Rosé Prosecco 8.5 36

Perrier-Jouët 15 70

Veuve Clicquot, Yellow Label Brut 98

Laurent-Perrier Rosé 140
What's not to love? Light, dry and elegant

DRAUGHT BEER AND CIDER

Pint

Cornish Orchards Cider (5%) 6.4

Glen Affric Pale Ale (4.2%) 6.7

Guinness (4.2%) 6.4

ABK Hells Lager (5%) 6.4

Asahi (5%) 6.7

Meantime Prime Pale Ale (4.3%) 6.7

Peroni (5.1%) 6.7

COCKTAILS

Apple Pie 11

Zubrowka vodka, Frangelico, apple juice, cinnamon syrup

Rhubarb Gin Fizz 12

Slingsby Rhubarb & Ginger gin, Cointreau, cranberry juice, soda, Mrs. Better's Bitters

Koko Blush 11

Disaronno, Koko Kanu, lime, cranberry juice, Mrs. Better's Bitters

Blanco Bandito 11

Cazcabel Coffee, Cazcabel Honey, milk, cream

Pink Passion Punch 11

Beefeater Pink gin, Passoã, raspberry syrup, lemon juice, passion fruit purée, lemonade

Devil's Marg 11

Olmecca Altos Tequila, lime, sugar syrup, Creme de Cassis

Kir Royale 12

Champagne, Creme de Cassis

Southside 11

Malfy gin, lime juice, sugar syrup, mint leaves

French Martini 11

Absolut Vanilla vodka, Chambord, pineapple juice, sugar syrup

Queen Park Swizzle 11

Appleton Estate rum, lime juice, sugar syrup, mint leaves, Angostura bitters

White Lady 11

Beefeater gin, Cointreau, lemon juice, sugar syrup, Mrs. Better's Bitters

Pornstar Martini 12.5

Absolut Vanilla vodka, Passoã, passion fruit purée, pineapple juice, sugar syrup, shot of Prosecco

LOW AND NO

Pop-Star Martini 7

Pineapple juice, passion fruit purée, vanilla syrup, lemon juice

Crodino Aperitivo 8

Crodino (non-alcoholic Aperitivo), orange

Cranberry Zing 7

Cranberry juice, orange juice, ginger ale

Brooklyn Special Effects <0.5% 5.8

Asahi 0% 5.8

Eins Zwei Zero 7.5/30
Sparkling Riesling 0.0%

SOFT DRINKS

Coca-Cola Bottle 4

Diet Coke Bottle 4

Coke Zero Bottle 4

Appletiser 4

Franklin & Sons Elderflower Lemonade 3.5

Franklin & Sons Peach & Mango 3.5

Franklin & Sons Valencian Orange & Grapefruit 3.5

Franklin & Sons Ginger Beer 3.5

Franklin & Sons Ginger Ale 3.5

Sparkling Water (Small 3 / Large 5.5)

Still Water (Small 3 / Large 5.5)

FIZZ FRIDAY

Available 4-9pm

Leave the week behind and enjoy

BOTTLE OF PROSECCO
£25

PINT OF SELECTED LAGER
£5.8

PINT OF GUINNESS
£5.8

Plus live music every week!

BOTTOMLESS BRUNCH

90 minutes of bottomless beverages
Every day from 1pm

ONE LIGHT BITE

+

ONE MAIN

+

BOTTOMLESS DRINKS

£40.00 PER PERSON



BOTTOMLESS BRUNCH MENU

90 MINS | 40.0 PER PERSON

ONE LIGHT BITE + ONE MAIN + MIX & MATCH BOTTOMLESS BEVERAGES

LIGHT BITES

Padrón Peppers (VE)

Tossed in Maldon salt

Small Caesar Salad (V)

Crisp lettuce leaves, croutons, caesar dressing and parmesan

Honey-glazed Chorizo

Served with warm sourdough bread

Rocket and Parmesan Salad (V)

Fries (VE)

Truffle and Parmesan Fries (V)

MAINS

Chicken, Pesto and Mozzarella Ciabatta

Grilled rosemary and thyme chicken breast, basil pesto, buffalo mozzarella

Sun-dried Tomato, Avocado and Hummus Ciabatta (VE)

Sliced avocado, sun-dried tomatoes, hummus, avocado

Smashed Avocado on Toast (V*)

Chilli, tomato and onion salsa, cherry tomatoes and sourdough toast with your choice of:
Choose from Poached Eggs OR Flash-fried King Prawns

Smoked Salmon and Cream Cheese Bagel

Lemon and chive cream cheese, smoked salmon, mixed leaf salad, homemade pickled slaw

Steak Salad

6oz sirloin steak cooked to your liking.
Balsamic glaze, Chef's house dressing, house salad

Caesar Salad (V)

Crisp lettuce leaves, croutons, caesar dressing and parmesan.
Add Chicken and Bacon for 2.0

Steak Ciabatta

Seared sirloin steak, caramelised onion chutney, peppers, mixed leaves

DRINKS

Accompany your meals with 90 minutes of unlimited drinks! Please select from the following:

ABK
Hells Lager

Prosecco

Old Mout
Berries & Cherries

Rosé
Prosecco

Cornish
Orchard's Cider

Classic Mimosa
Orange juice,
Prosecco

Aperol Spritz
Aperol aperitif,
Soda, Prosecco

Peach Bellini
Prosecco,
Peach purée

Hugo Spritz
Prosecco, Soda,
Elderflower liqueur

Strawberry Bellini
Prosecco,
Strawberry purée

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