



# SUNDAY

SERVED FROM 1PM ON SUNDAYS ONLY

## APPETISERS

### Charcuterie board 15

Selection of cured meats with cheddar, blue cheese, goat's cheese, crackers, house pickles and onion chutney

**Gordal Olives**(VE) with Garlic and Rosemary 5    **Focaccia** House-made focaccia and cafe de Paris butter 7

## STARTERS

### Sunday soup

Ask your server for today's recipe.

6

### Prawn Cocktail

Prawns, house Marie Rose sauce, lettuce

8

### Veggie Flatbread

Tomato, miso braised cabbage, confit shallot, chilli dressing, frisée

11.5

### BBQ Salad (VE)

Kale, courgette, toasted peanuts, pickled radish, pickled beetroot, mixed lettuce, chilli dressing

Starter 6.50 | Main 13

### Townhouse Croquette

Pork croquette, confit leek, Dijon aioli, herbed panko crumb

8.5

## MAINS

### Beef or Lamb or Chicken Roast

Served with braised red cabbage, honey roasted parsnips and carrots, parsnip puree, Yorkshire pudding, roast potatoes, gravy

19.5

### Vegan Roast (VE)

Roast potatoes, cauliflower bhaji, braised red cabbage, roasted carrots and parsnip

18.5

### Fish and Chips

Coley, hand cut chips, house tartar, minted mushy peas, curry sauce

17

### Caesar Salad

Fried chicken, cos lettuce, house Caesar sauce, panko crumb

13.5

### Mushroom Shawarma Sandwich (VE)

Tahini aioli, lettuce, pickle

14

### Guinness-Braised Beef Sandwich

With sweet and sour peppers and Dijon aioli

15

## SIDES

Roast potatoes (VE) 6    Cauliflower cheese 6    Buttered greens 6    Honey-roasted carrots (VE) 6    Gravy 3