



## À LA CARTE MENU

### NIBBLES

#### Bread and Oil

Locally provided artisan bread with Andalusian olive oil

3.5

#### Hummus

Our hummus is topped with sweet pomegranate seeds, coriander, sharp pickled fennel and served with warm pitta bread

4.5

#### Smoked Almonds

Fire-roasted, smoked almonds. A perfect small bite to start your meal

3.5

#### Gordal Olives

Gordal translates to 'fat' from Spanish - these are the largest olives in the world. We serve these simply with a sprinkling of sea salt and a touch of spice

4

### SHARERS

#### Townhouse

BBQ chicken bites, whipped feta crostini, tiger prawns and haddock croquettes with a rocket and orange salad, and an array of carefully selected dips

18

#### British Charcuterie

Our entirely British, award-winning cured meats are supplied to us by Harvey & Brockless. Islington saucisson, Suffolk chorizo, Oxsprings Air Dried Ham. Plus Chef's special selection, all complemented by pickles, olives and British cheese

*Meat selection may vary, please ask your server for details*

16

### STARTERS

#### BBQ Chicken Bites

Lashings of homemade authentic smoky BBQ sauce smother our lightly battered chicken bites, served on a bed of fresh zesty citrus slaw

6

#### Grilled Tiger Prawns

Juicy tiger prawns removed from the shell and grilled to perfection, served with spicy harissa aioli and charred lime

7.5

#### Chicken Liver Pâté

Silky chicken liver pâté, homemade and served with seasonal chutney and lightly toasted sweet brioche bread

6.5

#### Whipped Feta Crostini (V)

Crostini means 'little toasts'. We take a French stick, toast it to the perfect crisp and top it with creamy feta, sharp pickled fennel and a fresh chilli kick

6.5

#### Summer Pea Risotto (V)

Risotto rice cooked down until it reaches a perfect al dente bite and finished with the fresh flavours of pea, mint and Parmesan

5 / 11

#### Soup

Soup of the day, always made fresh. Served with a flavoursome garlic and rosemary focaccia

4.5

#### Smoked Haddock Croquettes

Croquette comes from the French term 'croquer', meaning 'to crunch'. Smoked haddock, potato and a selection of herbs in a delicate yet crunchy breadcrumb, accompanied by lemon and chive aioli and garnished with rocket

6.5

### SIDES

#### New Potato and Chorizo Salad

4.5

#### Paprika-spiced Sweet Potato Fries (V)

3.5

#### Skinny Fries (V)

3.5

#### Charred Broccoli finished with Chilli and Flaked Almonds (V)

3.5

#### Seasonal Vegetables in Mint and Butter (V)

4

#### Rocket and Parmesan Salad (V)

3

#### Roasted Sweet Potato with Red Onion and Sweetcorn (V)

4

### MAINS

#### Roast Cod

Served with sauce américaine, this is a classic French sauce with a pronounced flavour of tomato and cayenne pepper. This is perfect with our cod as it accentuates its meaty flavour - all served with asparagus, peas and sugar snaps

16

#### Stuffed Sweet Potato (V)

Beautiful, stuffed sweet potato with homemade Sicilian caponata consisting of aubergine, olives, oregano and tomatoes. Topped with fresh grilled greens, peppery rocket pesto and toasted pine nuts

14

#### Salmon

Grilled fillet of salmon served on a salad of new potatoes, bursting cherry tomatoes and crunchy baby gem, mixed olives tossed delicately with a lemon caper dressing

16

#### 8oz Fillet Steak

Simply grilled to your liking, served with homemade chunky chips and slow-roasted garlic and thyme tomato

28

Add a sauce 2.5 - Blue Cheese, Peppercorn, Chimichurri

#### 8oz Flat Iron Steak

Tender 8oz flat iron steak smothered in zesty chimichurri, this South American dressing is the perfect accompaniment to quality British steak. Served simply with a rocket and Parmesan salad

*Chef recommends this steak served medium, if you would like more information on why please ask your server*

14

#### Tagliatelle Pasta (V)

Simple and elegant - basil, mascarpone and tomatoes combine for the perfect summer dish. We use heritage tomatoes, grown for flavour rather than colour making them stronger and sweeter

11

#### Add Chicken - 3

#### Burger

Our homemade juicy burger is topped with smoked Applewood Cheddar, streaky bacon and Chef's secret recipe burger sauce. All served on a slightly sweet brioche bun and accompanied by a healthy handful of skinny fries

12

#### Roast Chicken Supreme

The supreme is the premium cut of the chicken. Served with spiced chorizo purée, green beans, roasted sweet potato, red onion and sweetcorn

14.5

#### Lamb Rump

6oz lamb rump served pink. Succulent, juicy and Chef's menu recommendation. Served with buttered crushed new potatoes, charred red pepper, fresh peas, silky pea purée and finished to perfection with a rich red wine jus

18

### SALADS

#### Townhouse Classic

Radicchio and butter leaf lettuce mixed with quinoa, segments of juicy orange, fennel, crushed smoked almonds and green beans with a honey, mustard and olive oil dressing

#### Townhouse Caesar

Classic Caesar salad done the Townhouse way with crispy gem lettuce, anchovies, smoked crispy bacon, Parmesan, herb croutons and our creamy Caesar dressing

Small 5.5 / Large 11

Add Chicken - 3 | Add Prawns - 4 | Add Flat Iron Steak - 4 | Add Salmon Fillet - 4.5

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

## DESSERTS

**Chocolate Brownie**  
Served with homemade torched marshmallow,  
finished with creamy peanut butter ice cream  
7

**Vanilla Pana Cotta**  
Served with strawberry compote  
6

**Honey Roasted Seasonal Fruits**  
Topped with vanilla ice cream and crunchy  
homemade granola  
6

**Caramelised Banana Parfait**  
Drizzled with espresso toffee sauce  
6

**Selection of Ice Creams**  
Ask your server for today's flavours  
4

## DESSERT COCKTAILS

**Chocolate Martini**  
Baileys, Absolut Vanilia, Mozart Dark  
finished with chocolate  
7.5

**Espresso Martini**  
Absolut Vanilia, Patrón XO, shot of espresso  
and Mozart Dark  
8

**The Duchess**  
Baileys, Absolut Raspberry, Absolut Vanilia,  
grenadine, fresh cream and milk  
7.5

## WINES & SPARKLING

### WHITE

175ml / 250ml / bottle

**French House White, La Cadence**  
18.5

**Sauvignon Blanc, De Gras**  
Chilean - crisp, lemon lime flavours  
6 / 7.5 / 21

**Pinot Grigio, Via Nova**  
Light, dry and very easy to drink  
6.3 / 7.8 / 22

**Green Fish Verdejo, Bodegas Gallegas**  
Super fresh and fruity like a spring meadow in a glass!  
Also sporting a label designed by a local artist in West Kirby  
6.9 / 8.2 / 23

**The Stump Jump Chardonnay, d'Arenberg**  
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  
7.5 / 9 / 26

**Alabriño, Eidosela**  
Fresh, balanced and pure showing good mineral character.  
Peach and apricot dominate a textured palate  
27

**Marlborough Sauvignon Blanc, Yealands Estate**  
This wine is carefully nurtured from the vine to bottle. Yealand's carbon neutral  
winery is one of a handful in the world to achieve carbon zero certification  
8 / 10 / 28

**Gavi di Gavi, Ascheri**  
Italia's answer to Chablis. Lemons and minerals on the nose  
followed by a fresh crisp palate  
35

### RED

175ml / 250ml / bottle

**French House Red, La Cadence**  
18.5

**Merlot, De Gras**  
Blackberry and plum fruit  
6 / 7.5 / 21

**Cabernet Sauvignon, MAN Family Wines**  
Bold and juicy with red berry aromas and a touch of oak spice  
6.5 / 8.2 / 23

**Podere Montepulciano d'Abruzzo, Umani Ronchi**  
Medium-bodied and dry, with a typical Italian structure and a hint of herbs  
7 / 8.8 / 25

**The Stump Jump Shiraz, d'Arenberg**  
Intense ripe red fruit with a smoky spicy finish  
7.5 / 9.2 / 26

**Don David Malbec, El Esteco**  
Full and round with notes of red fruits, leather and hints of chocolate  
8 / 9.8 / 28

**Rioja Edicion Limitada, Ramón Bilbao**  
100% Tempranillo from Ramón Bilbao's highest altitude vineyards. A strict selection  
of the best 998 barrels are chosen to produce this limited production Rioja  
32

**Pinot Noir, Yealands Estate**  
All the youth and vitality of Marlborough with the chin licking ripeness  
of black cherries and a savoury edge. Pairs perfectly with lamb  
35

**Châteauneuf-du-Pape, Domaine Chante Cigale**  
A wonderful nose of spice and dark fruits followed by a rich, ripe palate  
with layers of fruit and spice... a real treat  
45

### ROSÉ

175ml / 250ml / bottle

**Pinot Grigio Blush, Via Nova**  
Light and dry  
6 / 7 / 20

**White Zinfandel, West Coast Swing, The Wine Group**  
Strawberry and tropical fruit with a touch of sweetness  
6.5 / 8 / 24

**Provence Rosé, Le Pas du Moine Organic**  
Beguiling and elegant fruit, dry, super smooth  
and balanced body. Very moreish  
30

### PROSECCO & CHAMPAGNE

125ml / bottle

**Costaross Sparkling Rosé**  
6 / 28

**Veuve Clicquot, Rosé**  
14 / 80

**Prosecco Stelle d'Italia**  
6 / 28

**Laurent-Perrier Rosé**  
85

**Prosecco Quadri Botter**  
30

**Veuve Clicquot, Yellow Label Brut**  
10 / 55

**Dom Pérignon**  
160

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

**WINE  
WEDNESDAY**  
TWO COURSES  
**FOR £20**  
PLUS A FREE  
BOTTLE OF WINE

**LUNCH**  
TWO COURSES  
**FOR £11.95**  
- SERVED -  
MONDAY - FRIDAY  
12PM - 5PM

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

Ask your server for more details