



À LA CARTE MENU

NIBBLES

Bread and Oil (V)
Warm sourdough with extra virgin olive oil and balsamic vinegar
3.5

Hummus (V)
Topped with feta, mint, smoked paprika and warm pitta bread
4.5

Sriracha Cashews (V)
Cashews roasted in Sriracha
3

Olives (V)
A selection of mixed olives in a lemon and herb oil
4

SHARERS

Townhouse Sharer
Crispy arancini, chilli and garlic prawns, jerk wings, glazed ribs and roast falafel
20

Camembert (V)
Creamy camembert topped with honey, granola and thyme. Served with a selection of vegetable crudités and crispy crostinis
Please be aware this dish takes 15 minutes to bake
15

STARTERS

Chicken Liver Pâté
Served with house chutney and fresh bread
6.5

Risotto Primavera
Selection of seasonal vegetables finished with parmesan
5 / 11

Mozzarella and Basil Arancini (V)
Served with a smoked tomato ragu
6.5

Smoked Salmon
Served with pickled shallots, new potatoes, herbs and homemade salad cream
7

King Prawns
Fried in garlic oil and chilli, served on smashed avocado crostinis
7.5

Soup
Always made fresh, served with warm sourdough
4.5

Chicken Wings
Sticky jerk-spiced chicken wings
6

Belly Ribs
Slow-cooked belly ribs finished in our homemade BBQ sauce
7

SIDES

Warm New Potato and Chorizo Salad
4

Charred Corn and Red Chimichurri Butter (V)
3.5

Skinny Fries (V)
3.5

Truffle and Parmesan Chips
4.5

Rocket and Parmesan Salad (V)
3

Seasonal Buttered Vegetables (V)
3

MAINS

6oz Lamb Rump
With herb-fried potatoes, pea purée, fresh peas and a red wine sauce
18

8oz Pork Chop
Grilled and served with a red chimichurri butter, corn on the cob and smoky beans
13

Marinated Chicken Burger
Served in a brioche bun with our house burger sauce and skinny fries
13

8oz Rib Eye Steak / 8oz Fillet Steak
Each are cooked to your liking with herb butter, homemade chunky chips and a slow-roasted garlic and thyme tomato
18 / 28

Choice of Sauce: Rich Gravy - 2.5 / Peppercorn - 2.5

Roast Falafel Flatbread (V)
Served with a cucumber and mint soy yoghurt, coriander, harissa red pepper sauce, pomegranate seeds and toasted pistachios
14

Tagliatelle Arrabbiata (V)
Cooked in a spicy arrabbiata sauce with sun-blushed tomatoes and finished with a herb crumb
10

Add Chicken - 3

Pan-fried Sea Bass
Served with peas, chorizo, new potatoes, charred red peppers and a lemon oil
16

Pan-fried Salmon
With a salad of feta, watermelon, radish, broad beans, baby gem and a mint dressing
15

Chicken Supreme
Roasted and served with sweet potato, red onion, green beans and a smoked paprika and tomato cream sauce
14.5

SALADS

Townhouse Caesar
Classic Caesar salad with crispy gem lettuce, smoked bacon, parmesan cheese, croutons, capers and Caesar dressing
Small 5.5 / Large 11

Add Chicken - 3 / Add Prawns - 4

Steak Salad
6oz rump steak with rocket, pickled carrot, Sriracha nuts, pomegranate seeds, radish and chimichurri dressing
14

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. Some of our food may contain nuts and allergens. Please speak to a team member for clarity

DESSERTS

White Chocolate Pot
Dark chocolate cookie and raspberry coulis
7

Smashed Lemon Tart
Lemon curd, sweet pastry and meringue kisses
7

New York Style Vanilla Cheesecake
With strawberry coulis and fresh strawberries
7

Selection of Ice Creams
7

DESSERT COCKTAILS

Chocolate Martini
Baileys, Absolut Vanilla, Mozart Dark
finished with chocolate
7.5

White Chocolate and Blueberry
Muddled blueberries with white chocolate, blueberry and
apple liqueurs, fresh milk and cream and a biscotti rim
7.5

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

WINES AND SPARKLING

RED

175ml / 250ml / Bottle

Le Bosq Rouge
19

8km Merlot
Plums and blackberries dominate this wine,
with subtle spicy and vanilla notes
6 / 7.5 / 21

La Campagne Cabernet Sauvignon
Soft, fruity and easy to drink with blackcurrant and ripe berries showing through
6.5 / 8 / 23

Fish Hoek Fairtrade Shiraz
A smooth, juicy, medium-bodied wine with a ripe
red berry character and subtle spice
7 / 8.5 / 24

Ruffino Chianti
Floral and fruity notes that lead towards spicy scents
of white pepper and hazelnuts
7.5 / 9.5 / 26.5

Portillo Malbec
Fresh and fruity nose, enhanced by hints of plum,
blackberries and a touch of vanilla
8 / 10 / 28

Altos Ibéricos, Rioja Crianza
Notes of ripened black fruits and aromas including cocoa and nutmeg
30

Vavasour Pinot Noir
A luscious and aromatic wine, which features black cherry,
plum and anise spice
35

Châteauneuf-du-Pape Cuvée Sainte Vierge
Powerful and complex red fruits and ripe black fruits with spicy notes
47

ROSÉ

175ml / 250ml / Bottle

Rugged Ridge Zinfandel Rosé
Medium sweet pink with sweet raspberry,
watermelon and strawberry fruit
5.5 / 7 / 20

Corte Vigna Pinot Grigio Rosato, Pavia
Medium dry rosé with flavours of strawberries and cherries
6 / 7.5 / 22

Côtes de Provence Rosé, Minuty
Bright and perfumed, this wine offers up peach, candied orange
and hints of red summer berries
32

WHITE

175ml / 250ml / Bottle

Le Bosq Blanc
19

Casa Vista Sauvignon Blanc
Citrusy, crisp and fresh
6 / 7.5 / 21

Corte Vigna Pinot Grigio delle Venezie
Dry, light and easy to drink with a clean fruity flavour
6.5 / 8 / 23

Kleine Zalze Cellar Selection Chardonnay
A vibrant, lively wine with aromas of green melon and pear
7 / 8.5 / 25

Jean-Luc Colombo Picpoul de Pinet
A rich, mouth-filling wine with notes of fresh flowers,
ripe summer stone fruit and melon
7.5 / 9 / 26

Pulpo, Albariño Rías Baixas
Fresh and fruity with white flowers, green apple and peach aromas
7.5 / 9.5 / 27

Vavasour Sauvignon Blanc
A flavoursome Marlborough Sauvignon Blanc,
with restrained tropical fruits and watermelon
8 / 10 / 29

Toledana Gavi di Gavi
Soft white wine that's very aromatic with scents of fresh fruit
and white flowers. Dry but refreshing, keen and well-balanced
37

PROSECCO AND CHAMPAGNE

125ml / Bottle

Prosecco
6 / 28

Galanti Pinot Grigio Sparkling Rosé
6 / 28

Veuve Clicquot, Yellow Label Brut
12 / 70

Veuve Clicquot, Rosé
14 / 80

Laurent-Perrier Rosé
90

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

**PROSECCO
FRIDAY**
BOTTLE OF PROSECCO
FOR £20
AVAILABLE 4PM - 10PM
PLUS LIVE MUSIC EVERY WEEK

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

Ask your server for more details