

DINNER MENU

STARTERS

- Homemade Soup of the Day with Crusty Bread (v) £5.00
Twice Baked Cheddar Soufflé with Spinach & Wholegrain Mustard (v) £7.00
Lightly Curried Mussels, Root Vegetables & Shallot Bhaji £7.00/£12 GF
Buffalo Mozzarella with Honey & Balsamic Figs, Prosciutto Ham £7.00 GF
Heritage Beetroot & Goat's Cheese Salad with Chicory & Pomegranate (v) £6.50/£10 GF
Salmon & Herb Fishcake, Pea Puree, Poached Egg & Hollandaise £8.00/£12.50
Ham Hock Terrine, Apple, Sage & Crispy Quail's Egg £7.00
Seared Scallop, Purple Sprouting Broccoli, Hazelnut Pesto, Smoked Bacon £9.50/£18 GF

MAIN COURSES

- Slow Cooked Ox Cheek with Parsnip Puree, Spinach & Gremolata £17.00 GF
Grilled Hake Fillet, Thyme Roast New Potatoes, Roast Fennel & Salsa Verde £16.00 GF
Caramelised Onion, Chicory & Blue Cheese Tarte Tatin with Pear & Pine Nut Salad (v) £13.00
Lamb Rump, Garlic Creamed Cannellini Beans, Red Wine & Anchovy Crumb £17.50 GF
Lemon & Garlic Chicken, Chickpea Puree, Chorizo & Grilled Courgettes £13.50 GF
Roasted Monkfish, Tender Stem Broccoli, Tomato, Garlic & Olives £19.50 GF

CLASSICS

- The Townhouse Burger, Swiss Cheese, Tomato, Lettuce, Brioche Bun & Fries £12.50
Brakspear Best Battered Cod, Triple Cooked Chips, Peas & Tartare Sauce £12.50
Todenham 10 oz. Ribeye Steak, Triple Cooked Chips, Peppercorn/Béarnaise £24.00 GF
8oz. Rump Steak, Triple Cooked Chips, Peppercorn/Béarnaise £16.00 GF
Grilled Calves Liver, Creamed Potatoes, Pancetta, Greens & Red Wine Jus £ 14.00

EXTRAS

- Triple Cooked Chips £3.50
Creamed Potato £3.00
Buttered Green Beans £3.00
Creamed Spinach £3.50
Broccoli Stilton Hollandaise £3.50
Pear, Pine Nut & Chicory Salad £3.00

*Some of our dishes contain nuts. Please let us know if you have any allergies
A discretionary 10% service charge will be added to all bills*