

DINNER

STARTERS

Homemade Soup with Bread (v) (c)	£5.00	Salmon & Herb Fishcake, Pea Purée, Poached Egg & Hollandaise	£7.50
Twice-Baked Cheddar Soufflé with Spinach & Wholegrain Mustard (v)	£7.50	Potted Confit of Duck, Fig Chutney, Apple Salad & Charred Bloomer Bread	£8.50
Buffalo Mozzarella with Honey & Balsamic Figs, Prosciutto Ham	£7.00	Pan Fried Scallops, Broad Beans, Chorizo & Sweetcorn Purée	£9.50
Heritage Beetroot & Goat's Cheese Salad with Chicory & Pomegranate (v)	£6.50	Warm Salad of Ham Hock, Green Beans, Pea Shoots, Shallots & Crispy Truffled Egg	£7.00

MAINS

Fillet of Pork, Sauté Potatoes, Black Pudding, Roasted Apples & Chive Cream Sauce	£16.00
Grilled Sea Bream, Roasted Heritage Beetroot, Ruby Chard, & Salsa Verde	£17.00
Roasted Vegetable Tart, Aubergine, Courgette, Fennel, Tomato, Pesto-Dressed Rocket & Parmesan Salad (v)	£12.50
Roasted Gressingham Duck Breast, Grilled Peach, Asparagus, Mash Potato	£18.00
Summer Pea & Herb Risotto with Poached Duck Egg (c)(v)	£12.50
Roast Rump of Lamb, Broccoli, Pickled Red Cabbage & a Light Tomato Vinaigrette	£18.25
Lemon & Garlic Chicken, Chickpea Purée, Chorizo & Grilled Courgettes (c)	£14.50
Roast Cornish Monkfish, Marinated Tomato, Olives, Courgettes & Grilled Fennel	£20.00
The Townhouse Burger, Swiss Cheese, Tomato, Lettuce, Brioche Bun & Fries (c)	£13.50
Brakspear Battered Haddock, Triple Cooked Chips, Peas & Tartare Sauce (c)	£13.50
Todenham 10oz Ribeye Steak, Triple Cooked Chips, Peppercorn Or Béarnaise Sauce	£23.00
8oz Rump Steak, Triple Cooked Chips, with Peppercorn or Béarnaise Sauce	£16.00
Extras: Triple Cooked Chips / Caponata	£3.50 each
Creamed Potato / Buttered Green Beans / House Salad	£3.00 each

DESSERTS

Warm Belgian Chocolate Brownie with Toffee Popcorn Ice Cream	£6.00	Selection of Ice Creams & Sorbets (3 Scoops) Toffee Popcorn, Vanilla, Chocolate, Strawberry, Mango, Lemon or Raspberry	£5.00
'Neatened' Mess Strawberries, Meringue, Pistachio, Vanilla Mascarpone & Strawberry Ice Cream	£6.50	Farmhouse British Cheese Plate,	£8.50
Passion Fruit & Lemon Posset with Chantilly Cream & Almond Crumble	£5.50	Fowlers Warwickshire Truckle, Cotswold Organic Brie, Stilton, Cerney Ash, Water Biscuits & Grapes	
Vanilla Crème Brûlée with Shortbread	£6.00	Warm Treacle Tart with Cornish Clotted Cream	£6.00

(v) Vegetarian Option (c) Children's Portion Available

*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*