

DINNER

STARTERS

Homemade Soup with Bread (v)	£4.95	Potted Confit Duck , Fig Chutney, Apple Salad & Charred Bloomer Bread	£7.95
Twice-Baked Cheddar Soufflé , Spinach & Wholegrain Mustard (v)	£6.50	Seared Scallops , Crispy Cod Cheek Scampi, Smoked Bacon Jam & Black Pudding	£9.50
Buffalo Mozzarella , Honey & Balsamic Figs, Prosciutto Ham (gf)	£7.00	Warm Salad of Ham Hock , Green Beans, Pea Shoots, Shallots & Crispy Truffle Egg	£7.00
Thyme Marinated Beetroot , Whipped Goat's Cheese, Orange Poached Pear & Candied Walnuts (v) (gf)	£6.50	Prawn & Crayfish Cocktail , Baby Gem Lettuce, Bloody Mary Mayonnaise & Garlic Croutons	£7.00

MAINS

Salmon & Herb Fishcake , Pea Purée, Poached Egg & Hollandaise	£7.50/£12.50
Grilled Pork Cutlet , Wholegrain Mustard Mash, Creamed Savoy Cabbage & Chive Cream Sauce (gf)	£16.00
Pan-Fried Salmon Nicoise , Green Beans, New Potatoes, Semi-Dried Tomatoes, Red Onions, Soft Boiled Egg & Olive Tapenade (gf)	£16.00
Roasted Red Onion Tart , Red Chicory, Blue Cheese with Rocket, Pear & Walnut Salad (v)	£12.50
Oven Roasted Duck Breast , Fondant Potato, Cavolo Nero, Blackberry & Redcurrent Jus (gf)	£16.00
Butternut Squash Risotto , Goat's Cheese, Crispy Sage & Toasted Pine Nuts (v) (gf)	£12.50
Slow Braised Lamb Henry , Celeriac Mash, Roasted Carrot & Shallot, Rosemary Jus (gf)	£16.50
Lemon & Garlic Chicken , Chickpea Purée, Chorizo & Grilled Courgettes (gf)	£14.50
Whole Grilled Plaice , Sautéed New Potatoes, Seasonal Greens, Capers, Brown Shrimp & Citrus Butter (gf)	£15.00
The Townhouse Burger , Swiss cheese, Tomato, Lettuce, Brioche Bun & Fries	£13.50
Brakspear Battered Haddock , Triple Cooked Chips, Peas & Tartare Sauce	£13.50
10oz Ribeye Steak , Triple Cooked Chips, Rocket with Peppercorn or Béarnaise Sauce	£22.00
8oz Rump Steak , Triple Cooked Chips, Rocket with Peppercorn or Béarnaise Sauce	£18.00
Extras: Triple Cooked Chips / Creamed Savoy Cabbage & Smoked Bacon (gf)	£3.50 each
Beer Battered Onion Rings / Creamed Potato (v) (gf) / Buttered Seasonal Vegetables (v) (gf) / House Salad (v) (gf)	£3.00 each

DESSERTS

Warm Belgian Chocolate Brownie , Toffee Popcorn Ice Cream (v)	£6.00	Selection of Ice Creams & Sorbets (3 Scoops) Toffee Popcorn, Vanilla, Chocolate, Strawberry, Mango, Lemon or Blackcurrant (v) (gf)	£5.00
Apple & Blackberry Crumble , Vanilla Ice Cream (v)	£6.00	Farmhouse British Cheese Plate ,	£8.50
Passion Fruit & Lemon Posset , Chantilly Cream & Almond Crumble (v)	£5.50	Fowlers Warwickshire Truckle, Cotswold Organic Brie, Stilton, Cerney Ash, Water Biscuits & Grapes (v)	
Vanilla Crème Brûlée , Shortbread (v)	£6.00	Warm Treacle Tart , Cornish Clotted Cream (v)	£6.00

(v) Vegetarian Option (gf) Gluten Free Option

*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*