## LUNCH

## **STARTERS**

Homemade Soup with Bread (v)	£4.95	<b>Salmon &amp; Herb Fishcake</b> Pea Purée, Poached Egg & Hollandaise	£7.50	
<b>Potted Confit of Duck</b> , Fig Chutney, Apple Salad & Charred Bloomer Bread	£7.95	<b>Thyme Marinated Beetroot, Whipped Goat's Cheese</b> , Orange Poached Pear & Candied Walnuts (v) (gf)	£6.50	
Warm Salad of Ham Hock, Green Beans, Pea Shoots, Shallots & Crispy Truffled Egg	£7.00	<b>Twice-Baked Cheddar Soufflé</b> , Spinach & Wholegrain Mustard (v)	£6.50	
<b>Buffalo Mozzarella</b> , Honey & Balsamic Figs, Prosciutto Ham (gf)	£7.00	<b>Prawn &amp; Crayfish Cocktail</b> , Baby Gem Lettuce, Bloody Mary Mayonnaise & Garlic Croutons	£7.00	
MAINS				

## MAINS

Brakspear Battered Haddock, Triple Cooked Chips, Peas & Tartare Sauce	
Lemon & Garlic Chicken, Chick Pea Purée, Chorizo & Grilled Courgettes (gf)	
The Townhouse Burger, Swiss Cheese, Tomato, Gem Lettuce, Brioche Bun & Fries	
8oz. Rump Steak, Triple Cooked Chips, Peppercorn or Béarnaise Sauce	£18.00
Salmon & Herb Fishcake, Pea Purée, Poached Egg & Hollandaise	
Chicken, Ham Hock & Leek Pie, Creamy Mash, Seasonal Greens & Wholegrain Mustard Jus	
Roasted Red Onion Tart, Red Chicory, Blue Cheese with Rocket, Pear & Walnut Salad (v)	
Butternut Squash Risotto, Goat's Cheese, Crispy Sage & Toasted Pine Nuts (v) (gf)	
Grilled Pork Cutlet, Wholegrain Mustard Mash, Creamed Savoy Cabbage & Chive Cream Sauce (gf)	
<b>Pan-Fried Salmon Nicoise</b> , Green Beans, New Potatoes, Semi-Dried Tomatoes, Red Onions, Soft Boiled Egg & Olive Tapenade (gf)	£16.00

## **SANDWICHES**

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Served on white or granary bloomer with dressed leaves & french fries (gluten free bread available)					
Grilled Halloumi, Basil Pesto, Mediterranean Vegetable Open Sandwich (v)			£7.50		
Fish Finger Sandwich, Tartare Sauce & Cos Lettuce			£8.00		
Roast Beef & Horseradish Mayo					
Smoked Salmon, Dill, Cucumber & Crème Fraîche			£7.50		
Proper Ham with Plum Tomato & Mustard			£7.25		
DESSERTS					
Warm Belgian Chocolate Brownie, Toffee Popcorn Ice Cream	£6.00	Selection of Ice Creams & Sorbets (3 Scoops) Popcorn Salted Caramel, Vanilla, Chocolate,	£5.00		
Apple & Blackberry Crumble, Vanilla Ice Cream (v)	£6.00	Strawberry, Mango, Lemon or Blackcurrant (v) (gf)			
<b>'Neatened' Mess Strawberries</b> , Meringue, Pistachio, Vanilla Mascarpone & Strawberry Ice Cream	£6.50	<b>Farmhouse British Cheese Plate</b> , Fowlers Warwickshire Truckle, Cotswold Organic Brie,	£8.50		
Passion Fruit & Lemon Posset,	£5.50	Stilton, Cerney Ash, Water Biscuits & Grapes (v)			
Chantilly Cream & Almond Crumble (v)		Warm Treacle Tart, Cornish Clotted Cream (v)	£6.00		

(v) Vegetarian Option (gf) Gluten Free Option

£6.00

Vanilla Crème Brûlée, Shortbread

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