

## SUNDAY

### STARTERS

<b>Homemade Soup</b> 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
<b>Warm Salad of Ham Hock,</b> Green Beans, Pea Shoots, Shallots & Crispy Truffled Egg	£7.00	<b>Prawn &amp; Crayfish Cocktail,</b> Baby Gem Lettuce, Bloody Mary Mayonnaise & Garlic Croutons	£7.00
<b>Buffalo Mozzarella,</b> Honey & Balsamic Figs, Prosciutto Ham (gf)	£7.00	<b>Twice-Baked Cheddar Soufflé,</b> Spinach & Wholegrain Mustard (v)	£6.50

### ROASTS

*All roasts are served family style with roasted potatoes, seasonal vegetables & gravy*

<b>Roast Rump of Beef,</b> Roasted Root Vegetable & Yorkshire Pudding	£16.00
<b>Roast Shoulder of Lamb,</b> Parsnip Purée, Roasted Carrots & Mint Sauce	£17.50
<b>Butternut Squash,</b> Spinach & Goat's Cheese Wellington & Basil Pesto (v)	£13.50

### MAINS

<b>Brakspear Battered Haddock,</b> Triple Cooked Chips, Peas & Tartare Sauce	£13.50
<b>Lemon &amp; Garlic Chicken,</b> Chick Pea Purée, Chorizo & Grilled Courgettes	£14.50
<b>8oz. Rump Steak,</b> Triple Cooked Chips, Peppercorn or Béarnaise Sauce	£18.00
<b>Salmon &amp; Herb Fishcake,</b> Pea Purée, Poached Egg & Hollandaise	£12.50
<b>Roasted Red Onion Tart,</b> Red Chicory, Blue Cheese with Rocket, Pear & Walnut Salad (v)	£12.50
<b>Whole Grilled Plaice,</b> Sautéed New Potatoes, Seasonal Greens, Capers, Brown Shrimp & Citrus Butter (gf)	£15.00
<b>The Townhouse Burger,</b> Swiss Cheese, Tomato, Gem Lettuce, Brioche Bun & Fries	£13.50
<b>Butternut Squash Risotto,</b> Goat's Cheese, Crispy Sage & Toasted Pine Nuts (v) (gf)	£12.50

### DESSERTS

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