DINNER

STARTERS

Homemade Soup with Bread (v)	£4.95	Chicken Liver Parfait, Fig Chutney & Toasted Brioche	£7.00
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, Bloody Mary Sauce, Celery & Rocket	£7.00
MAINS			
Smoked Cod, Bacon & Brie Fishcake, Pea Purée & Poached Egg £7.50/£12.50			
Grilled Pork Cutlet, Wholegrain Mustard Mash, Creamed Savoy Cabbage & Chive Cream Sauce (gf)			£16.00
Pan-Fried Seatrout 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			£12.50
Oven Roasted Duck Breast, Fondant Potato, Cavelo Nero, Blackberry & Redcurrent Jus (gf)			£16.00
Butternut Squash Risotto, Goat's Cheese, Crispy Sage & Toasted Pine Nuts (v) (gf) £12.50			£12.50
Slow Braised Lamb Henry, Celeriac Mash, Roasted Carrot & Shallot, Rosemary Jus (gf) £16.5			£16.50
Lemon & Garlic Chicken, Chickpea Purée, Chorizo & Grilled Courgettes (gf) £14.5			£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.:			£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) Beer Battered Onion Rings / Creamed Potato (v) (gf) / Buttered Seasonal Vegetables (v) (gf) / House Salad (v) (gf) £3.50 each			
DESSERTS			
Warm Belgian Chocolate Brownie, Toffee Popcorn Ice Cream (v)	£6.00	Selection of Ice Creams & Sorbets (3 Scoops) Toffee Popcorn, Vanilla, Chocolate,	£5.00
Apple & Blackberry Crumble,	£6.00	Strawberry, Mango, Lemon or Blackcurrant (v) (gf	
Vanilla Ice Cream (v) Passion Fruit & Lemon Posset,	£5.50	Farmhouse British Cheese Plate, Fowlers Warwickshire Truckle, Cotswold Organic Stilton, Cerney Ash, Water Biscuits & Grapes (v)	£8.50 Brie,

(v) Vegetarian Option (gf) Gluten Free Option

£6.00

Chantilly Cream & Almond Crumble (v)

Vanilla Crème Brûlée, Shortbread (v)

Stilton, Cerney Ash, Water Biscuits & Grapes (v)

Warm Treacle Tart, Cornish Clotted Cream (v)

£6.00

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