

LUNCH

STARTERS

Homemade Soup with Bread (v)	£4.95	Smoked Cod, Bacon & Brie Fishcake, Pea Purée & Poached Egg	£7.50
Chicken Liver Parfait, Fig Chutney & Toasted Brioche	£7.00	Thyme Marinated Beetroot, Whipped Goat's Cheese, Orange Poached Pear & Candied Walnuts (v) (gf)	£6.50
Warm Salad of Ham Hock, Green Beans, Pea Shoots, Shallots & Crispy Truffled Egg	£7.00	Twice-Baked Cheddar Soufflé, Spinach & Wholegrain Mustard (v)	£6.50
Buffalo Mozzarella, Honey & Balsamic Figs, Prosciutto Ham (gf)	£7.00	Prawn & Crayfish Cocktail, Bloody Mary Sauce, Celery & Rocket	£7.00

MAINS

Brakspear Battered Haddock, Triple Cooked Chips, Peas & Tartare Sauce	£13.50
Lemon & Garlic Chicken, Chick Pea Purée, Chorizo & Grilled Courgettes (gf)	£14.50
The Townhouse Burger, Swiss Cheese, Tomato, Gem Lettuce, Brioche Bun & Fries	£13.50
8oz. Rump Steak, Triple Cooked Chips, Peppercorn or Béarnaise Sauce	£18.00
Smoked Cod, Bacon & Brie Fishcake, Pea Purée & Poached Egg	£12.50
Chicken, Ham Hock & Leek Pie, Creamy Mash, Seasonal Greens & Wholegrain Mustard Jus	£13.00
Roasted Red Onion Tart, Red Chicory, Blue Cheese with Rocket, Pear & Walnut Salad (v)	£12.50
Butternut Squash Risotto, Goat's Cheese, Crispy Sage & Toasted Pine Nuts (v) (gf)	£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

SANDWICHES

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	£9.50
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, 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	£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*