



Dinner Menu

SMALL PLATES

HOMEMADE SOUP OF THE DAY (VG GF) **£5.50**

SEVERN & WYE SMOKED SALMON (GF) **£8.50**

Caper, cornichon, gin cucumber, lemon gel, rye bread

SMOKED HADDOCK & DILL FISHCAKE **£6.50**

Pea puree, poached egg, hollandaise sauce

SLOW BRAISED BEEF CHEEK & ONION

CROQUETTES **£7.50**

Homemade brown sauce

THYME MARINATED BEETROOT (V) **£6.00**

Whipped goat's cheese, orange poached pear, candied walnuts

GRILLED ASPARAGUS (VG GF) **£6.50**

Smoked sun blush tomato, Kalamata olives, basil, red onion, herb salad

CHICKEN, APRICOT & TARRAGON TERRINE **£7.00**

Pickled beetroot, carrot, radish

PAN-FRIED SCALLOPS (GF) **£10.50**

Mussels, charred corn, spring onion, saffron stock

TO SHARE

BRITISH CHARCUTERIE BOARD **£16.00**

Cornish coppa, Suffolk sage & mustard salami, aged British serrano, marinated roasted vegetables, crisp breads, marinated olives

MAINS

DEXTER BEER FED BEEF BURGER **£13.50**

Our signature bun, house relish, tomato, Swiss cheese, French fries

30-DAY DRY AGED RARE BREED 10oz RIB EYE STEAK (GF) **£24.00**

Truffled mushroom, red wine braised tomato, watercress, triple cooked chips

30-DAY DRY AGED RARE BREED 10oz RUMP STEAK (GF) **£19.00**

Truffled mushroom, red wine braised tomato, watercress & triple cooked chips

PAN SEARED POLLOCK (GF) **£14.00**

Chorizo, tomato & butterbean stew, goat's cheese

ROASTED CHICKEN SUPREME (GF) **£15.00**

Peas, grilled gem, pancetta lardons, Paris browns, jus

DRESSED DEVON CRAB (GF) **£18.00**

Fennel, radish, secrets salad, apple, truffled mayonnaise, hand cut chips

AVOCADO SALAD (V GF) **£9.50**

Feta, coriander, baby spinach, candied pecans, carrot, clementine & citrus dressing

Add grilled chicken for £4.00

SUNBLUSHED TOMATO, PECAN & ARTICHOKE FREGOLA SARDA (VG) **£10.50**

Rocket & salsa Verde

PAN ROAST FILLET OF SEA TROUT NICOISE (GF) **£13.50**

Green beans, red onions, sautéed new potatoes, soft boiled egg, black olive tapenade

ROAST RUMP OF SPRING LAMB (GF) **£17.00**

Salt baked celeriac, braised shoulder croquette, rosemary jus

BRAKSPEAR GOLD BATTERED HADDOCK **£13.50**

Mushy peas, triple cooked chips, lemon

DRY AGED 16oz BRITISH RARE BREED CHATEAUBRIAND FOR TWO TO SHARE (GF) **£60.00**

Slow roasted blue cheese shallots, sauté spinach with almonds & parmesan, watercress, triple cooked chips

SIDES

MARKET VEGETABLE SELECTION (V) **£3.50**

Please ask your server for today's special

SAUTÉ SPINACH WITH ALMONDS

& PARMESAN (V) **£5.00**

BRAKSPEAR BEER MACARONI CHEESE,

PARMESAN CRUMB (V) **£4.00**

OUR SIGNATURE GARLIC POTATO

GRATIN (V) **£4.00**

TOWNHOUSE SIDE SALAD (VG) **£3.00**

PEPPERCORN SAUCE, BÉARNAISE

OR HOUSE GRAVY **£1.00**

An optional 10% service charge will be added to all dining bills. 100% goes to the staff.

Some of our dishes contain nuts. Please let us know if you have any allergies.

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE



THE TOWNHOUSE

