

Sunday Set Menu

TWO COURSES £21.95 THREE COURSES 24.95

Served from 11.30am - 8pm

S T A R T E R S

HOMEMADE SOUP OF THE DAY

Warm artisan bread

FRAGRANT THAI SPICED CHICKEN CROQUETTE

Lemongrass, ginger & Sriracha dressing

SMOKED HADDOCK & DILL FISHCAKE

Supplement £1.00

Pea puree, poached egg, hollandaise sauce

GRILLED ASPARAGUS (VG, GF)

Smoked sun blush tomato, Kalamata olives, garlic crisp, red onion, herb salad

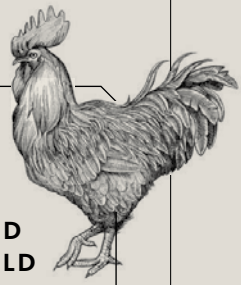
PAN ROASTED SCALLOPS (GF) Supplement £3.50

Granny Smith apple, chorizo, celeriac puree

THYME MARINATED BEETROOT (V)

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

At The Townhouse, we are serious about our meat. Our beef, pork & lamb is provided by Taste Tradition & our beef is from grass fed, native rare breed cattle, dry aged for a minimum of 30 days.



R O A S T S

All served with fat roasted potatoes, honey & thyme root vegetables, seasonal greens & real gravy

ROASTED TOPSIDE OF RARE BREED DRY AGED NORTH YORKSHIRE BEEF

Horseradish sauce, Yorkshire pudding

WHOLE ROASTED CHICKEN TO SHARE

Served family style to carve at the table,
homemade bread sauce & chipolatas

Supplement £1.50pp

SLOW ROASTED GLOUCESTER OLD SPOT PORCHETTA

Apple sauce, sage crackling

M A I N S

PAN-FRIED SEA BREAM (GF)

Pepperonata, orzo, lemon, lovage pesto

SUN-BLUSHED TOMATO FREGOLA SARDA (VG)

Pecan, artichoke, rocket, salsa verde

DEXTER BEER FED BURGER

Our signature house relish, tomato, Swiss cheese, skin on fries

PAN SEARED POLLOCK (GF)

Chorizo, crumbled goat's cheese, tomato & butterbean stew

PIE OF THE DAY

Honey roasted root vegetables, creamed potatoes

PEA & ASPARAGUS RISOTTO

Wild garlic, Parmesan, truffled egg

AVOCADO SALAD (V)

Feta, coriander, baby spinach, candied pecans, carrot,
summer strawberries, citrus vinaigrette

Available with grilled chicken

S I D E S

CAULIFLOWER CHEESE £4.00 • STEAMED BROCCOLI, CHILLI & ALMONDS £4.00
TRUFFLE & PARMESAN TRIPLE COOKED CHIPS £5.50 • TRIPLE COOKED CHIPS £4.00
HONEY MUSTARD PIGS IN BLANKETS £6.00

D E S S E R T S

PEANUT BUTTER PARFAIT

Salted dulce de leche, coconut cookies

STRAWBERRIES & CREAM

Buttermilk panna cotta, gin & tonic strawberries, basil, granola

WARM CHOCOLATE BROWNIE

Vanilla ice cream

SUMMER PEACH MELBA PAVLOVA

Raspberry ripple ice cream

STRATFORD CHEESEBOARD Supplement £3.00

Harrogate blue, Clara goat's cheese, Mrs Kirkhams Lancashire,
crab apple jelly, fresh apple, artisan crackers

TWO SCOOPS OF PURBECK OF DORSET ICE CREAM & SORBET SELECTION

Experience the taste & quality of Purbeck ice cream farm,
made in Dorset entirely natural, additive free &
distinctly different

Additional scoop of ice cream £2.50

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