



À La Carte Menu

Monday-Friday 11.30am - 3pm & 5pm - 9.30pm | Saturday 11.30am - 9.30pm



MORSELS

Perfect to nibble on while you decide

HOMEMADE PORK CRACKLING £3.50
Sage salt

MIXED MARINATED OLIVES (V) £4.00

WARM ARTISAN BREAD (V) £5.00
Garlic butter

STARTERS

HOMEMADE SOUP OF THE DAY £5.50
Warm artisan bread

FRAGRANT THAI SPICED CHICKEN CROQUETTE £7.50
Lemongrass, ginger, Sriracha dressing

SMOKED HADDOCK & DILL FISHCAKE £7.50
Pea puree, poached egg, hollandaise sauce

GRILLED ASPARAGUS (VG, GF) £7.00
Smoked sun-blushed tomato, Kalamata olives, garlic crust, red onion, herb salad

PAN-ROASTED SCALLOPS (GF) £10.95
Granny Smith apple, chorizo, celeriac puree

THYME MARINATED BEETROOT (V) £6.50
Whipped goat's cheese, orange poached pear, candied walnuts

GRAZING

THE TOWNHOUSE MEZZE (VG) £14.00
Marinated courgette, aubergine, borettane onions, houmous, artichoke, smoked semi-dried tomatoes, crisp Lebanese bread
Add prosciutto & Italian fennel salami £6.00
Add crispy whitebait, lemon & dill goujons, tartare sauce £6.00

SUMMER BBQ BOARD £16.00
BBQ chicken wings, succulent pork ribs, apple & sultana red slaw, hickory smoked sausage wheel, watermelon, grilled ranch dressing

MAINS

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.

DEXTER BEER FED BURGER £13.50
Our signature house relish, tomato, Swiss cheese, skin on fries

PAN-SEARED POLLOCK (GF) £14.00
Chorizo, crumbled goat's cheese, tomato & butterbean stew

ROASTED CHICKEN SUPREME (GF) £15.50
Peas, grilled gem, pancetta lardons, Paris browns, jus

PAN-FRIED SEA BREAM (GF) £15.50
Pepperonata, orzo, lemon, lovage pesto

SUN-BLUSHED TOMATO FREGOLA SARDA (VG) £11.50
Pecan, artichoke, rocket, salsa verde

BRAKSPEAR ALE BATTERED HADDOCK £13.50
Mushy peas, triple cooked chips, tartare sauce, lemon

GRILLED 10HR SLOW ROASTED GLOUCESTER OLD SPOT PORCHETTA (GF) £17.00
Baby fennel, apple, celery, herb dressing

PEA & ASPARAGUS RISOTTO £12.00
Wild garlic, Parmesan, truffled egg

AVOCADO SALAD (V) £9.50
Feta, coriander, baby spinach, candied pecans, carrot, summer strawberries, citrus vinaigrette
Add grilled chicken £4.00

STEAKS

30 DAY DRY AGED RARE BREED RIBEYE 10oz STEAK £24.00

30 DAY DRY AGED RARE BREED 10oz SIRLOIN STEAK £22.00

DRY AGED 16oz RARE BREED CHATEAUBRIAND FOR TWO TO SHARE £55.00

• CHOOSE YOUR GARNISH •

STEAK GARNISH - Slow roasted blue cheese shallot, blistered cherry tomatoes, triple cooked chips, watercress
SUMMER GARNISH - Mediterranean lemon & thyme, roasted sweet potato, courgette, aubergine, red onions, watercress, blistered cherry tomatoes

• ADD ONE OF OUR DELICIOUS SAUCES •

Peppercorn, béarnaise, house gravy, garlic butter or chimichurri

SIDES

STEAMED BROCCOLI, CHILLI, ALMONDS £4.00 • **MARKET VEGETABLE SELECTION, please ask your server for todays specials £4.00**
CAULIFLOWER CHEESE £4.00 • **TRUFFLE & PARMESAN £5.50** • **TRIPLE COOKED CHIPS £4.00**
MEDITERRANEAN LEMON & THYME ROASTED SWEET POTATO COURGETTE, AUBERGINE, RED ONIONS, CHIMMICHURRI £4.00

DESSERTS

PEANUT BUTTER PARFAIT £6.00
Salted dulce de leche, coconut cookies

STRAWBERRIES & CREAM £6.00
Buttermilk panna cotta, gin & tonic strawberries, basil, granola

WARM CHOCOLATE BROWNIE £5.50
Vanilla ice cream

SUMMER PEACH MELBA PAVLOVA £5.50
Raspberry ripple ice cream

THE TOWNHOUSE CHEESEBOARD £8.00
Harrogate blue, Clara goat's cheese, Mrs Kirkham's Lancashire, crab apple jelly, fresh apple, artisan crackers

ICE CREAM
One scoop **£2.50** Two scoops **£4.50** Three scoops **£5.50**
Purbeck of Dorset ice creams & sorbet selection, experience the taste & quality of Purbeck ice cream farm, made in Dorset entirely natural, additive free & distinctly different

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

