



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 (V) £5.50
Warm artisan bread (*ask your server for today's flavour*)

CURRIED SALMON FISHCAKES (GF) £8.00
Asian stir fry, sweet chilli dressing

WHISKEY & CHICKEN LIVER PARFAIT £8.00
Brandy cherries, truffle butter, brioche

PAN-FRIED NORTH ATLANTIC SCALLOPS (GF) £12.00
Pea & mint velouté, pancetta crisp

TEMPURA FRIED BROCCOLI (VG) £6.50
Kimchi, miso & sesame dressing, coriander

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

GRAZING

THE TOWNHOUSE MEZZE (VG) £16.00
Marinated courgette, aubergine, borettane onions, houmous, artichoke, smoked semi-dried tomatoes, crisp Lebanese bread
Add prosciutto & fennel salami £6.00

BOXED BAKED GARLIC & ROSEMARY STUDDED CAMEMBERT £12.00
Gin & damson chutney, artisan breads

MAINS

At The Townhouse we are serious about our meat. All our beef, pork & lamb is provided by Taste Tradition & from native cattle with our beef being dry-aged for a minimum of 30 days.

SANDWICH OF THE DAY

Served daily from 11.30am - 3pm

Please see our blackboard for today's special

GRILLED MARKET FISH OF THE DAY MVP

Served simply with market vegetables (*ask your server for today's special*)

DEXTER BEER-FED BURGER £13.50

Signature house relish, tomato, Swiss cheese, skin on fries

CÈPE MUSHROOM & TRUFFLE RISOTTO (V) £14.50

Paris browns, slow roasted shallot, chives, Grana Padano

BRAKSPEAR ALE BATTERED HADDOCK £13.50

Pea purée, triple cooked chips, tartare sauce, lemon

PAN-ROASTED GILTHEAD BREAM (GF) £17.00

Lobster bisque cream, spinach, crushed garlic potatoes

VENISON, SWEDE & CARROT PIE £16.50

Grilled broccoli, beef dripping mash, house gravy

VEGAN THAI VEGETABLE CURRY (VG) £13.50

Courgettes, mange tout, green beans, bamboo, coconut milk, lemongrass, lemon wild rice & grilled flatbread

BRAKSPEAR BEER & CHORIZO STEAMED NATIVE MUSSELS £13.95

Rosemary, artisan dipping bread

8oz OLD SPOT PORK RIBEYE (GF) £17.00

Caramelised apples, honey glazed root vegetables, cèpe mushroom jus

HARVEST SALAD (V, GF) £11.00

Poached pears, walnuts, Cropwell Bishop Stilton, pumpkin seeds, radicchio, beetroot, rocket, pomegranate, balsamic & maple dressing

Add grilled chicken £5.00

Add grilled dry aged steak £5.00

STEAKS

All our steaks are dry aged for a minimum of 30 days direct from our friendly farmers in North Yorkshire, they all come served with watercress, slow roasted garlic, truffled mushroom & triple cooked chips

**30-DAY DRY AGED
10oz FLAT IRON STEAK
(best served medium rare)
£17.00**

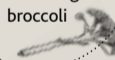
**30-DAY DRY AGED
10oz RIBEYE STEAK
£25.00**

**30-DAY DRY AGED
10oz SIRLOIN STEAK
£23.50**

**DRY AGED CHATEAUBRIAND
FOR TWO TO SHARE
£55.00**

GOING HEALTHY?

Swap out your chips for steamed & grilled broccoli



SIDES & SAUCES

STEAMED & GRILLED BROCCOLI, chilli & Stilton butter (V) £4.50 • **CAULIFLOWER CHEESE (V) £4.00** • **CREAMED SPINACH, GRUYERE (V) £5.00**
GLAZED THYME & HONEY ROASTED ROOT VEGETABLES (V) £4.00 • **TRIPLE COOKED CHIPS (V) £3.50** • **TRUFFLE & PARMESAN FRIES (V) £4.50**

SAUCES £1.50 - Peppercorn, Béarnaise, House Gravy, Salsa Verde

DESSERTS

WARM STICKY TOFFEE PUDDING (V) £6.00
Butterscotch sauce, milk ice cream

LEMON BAVAROIS (GF) £6.00

Praline, blackberries, crushed meringue, basil

RICH DOUBLE CHOCOLATE TORTE (V) £6.00

Passion fruit crème fraîche, honeycomb

APPLE, PEAR & ALMOND FRANGIPANE SLICE (V) £6.00

Rum & raisin ice cream

PURBECK ICE CREAM (V)

One scoop **£2.50** Two scoops **£4.50** Three scoops **£5.50**

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

THE TOWNHOUSE CHEESEBOARD £9.00

Bix, Golden Cross, Wookey Hole & Cropwell Bishop, damson & sloe gin chutney, pear, artisan biscuits



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 - No gluten containing ingredients
MVP - Market variable price