



# Sunday Menu

## 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

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

**WHISKEY & CHICKEN LIVER PARFAIT £7.50**  
Brandy cherries, truffle butter, brioche

**PAN-FRIED NORTH ATLANTIC SCALLOPS (GF) £12.00**  
Pea & mint purée, lardons, parmesan

**TEMPURA FRIED BROCCOLI (VG) £6.00**  
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, grilled red peppers, 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

## ROASTS

*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.*

All our roasts come served with bacon & sage cauliflower cheese, buttered savoy cabbage, fat-roasted potatoes, glazed root vegetables & gravy.

**ROASTED NATIVE BREED DRY AGED SIRLOIN £17.00**  
Slow braised beef cheek, Lyonnaise onions & tarragon fritter, Yorkshire pudding, horseradish sauce

**ROAST OF THE DAY**  
*Please see today's blackboard for our special*

**PAN ROASTED GLOUCESTER OLD SPOT PORK FILLET £16.00**  
Slow braised pork belly, sage dusted crackling, apple sauce



## MAINS

**GRILLED MARKET FISH OF THE DAY**, served simply with market vegetables (*ask your server for today's special*) **MVP**

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

**CÈPE MUSHROOM & TRUFFLE RISOTTO**, Paris browns, slow roasted shallot, chives, Grana Padano (V) **£13.50**

**PAN-ROASTED GILT HEAD BREAM**, lobster bisque cream, spinach, crushed garlic potatoes (GF) **£17.00**

**VEGAN THAI VEGETABLE CURRY**, courgettes, mange tout, green beans, bamboo, coconut milk, lemongrass, lemon wild rice & grilled flatbread (VG) **£13.50**

**BRAKSPEAR BEER & CHORIZO STEAMED NATIVE MUSSELS**, rosemary, artisan dipping bread **£13.95**

**HARVEST SALAD**, poached pears, walnuts, Cropwell Bishop Stilton, pumpkin seeds, radicchio, beetroot, rocket, pomegranate, balsamic & maple dressing (V, GF) **£11.00**  
*Add grilled chicken £5.00 | Add grilled dry aged steak £5.00*

## 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 £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