

TWO COURSES £21.95 | THREE COURSES £25.95

A P E R I T I F

BUZZECCO £7.50

Warner Edward's Honeybee gin, honey, prosecco

HONEYBEE G&T £6.00

Warner Edward's Honeybee gin, Double Dutch tonic

M O R S E L S

Perfect to nibble on while you decide

**HOMEMADE PORK
CRACKLING £3.50**
Sage salt, apple chutney

TOMATO FOCACCIA (V) £4.50
Rosemary & garlic butter,
balsamic, olive oil

**MARINATED GIARRAFFA
OLIVES (VG) £4.00**

**POTTED SUN-BLUSHED TOMATO
& OREGANO HOUMOUS (VG) £5.50**
Lebanese flatbread



S M A L L P L A T E S

SOUP OF THE DAY (V)

Artisan bread
Ask your server for today's flavour

**SMOKED SEVERN & WYE
MACKEREL PATÉ**

Lemon crème fraiche, sourdough toasts

SCALLOPS OF THE DAY (Supp £5.00)

*Please ask your server or see the blackboard
for today's option*

HALLOUMI FRIES (V)

Jalapeño ketchup

**ROASTED BABY
AUBERGINE (VG, GF)**

Miso dressing, coriander, pickled ginger

T O S H A R E

CHARCUTERIE BOARD (Supp £2.00)

Serrano ham, spicy chorizo, Milano salami, ham hock terrine, cornichons,
grilled bread, garlic butter, marinated olives

GARLIC & ROSEMARY STUDED CAMEMBERT (V) (Supp £1.00)

Artisan toasts, damson & sloe gin conserve

R O A S T S

All our roasts are served with beef dripping roast potatoes, roasted root vegetables, cabbage, leeks, peas & gravy

**SLOW ROASTED DRY
AGED TOPSIDE OF NATIVE
BREED BEEF**
Yorkshire pudding

**ROASTED FREE-RANGE
CHICKEN**
Pigs in blankets, bread sauce

**ROASTED LOIN OF
GLOUCESTER OLD
SPOT PORK**
Crackling, sausage & sage stuffing

TRIO OF ROASTS
(Supp £3.00)
With all the trimmings



M A I N S

*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.*

KING PRAWN & CHORIZO LINGUINE, garlic, chilli, lemon, olive oil

10oz DRY AGED SIRLOIN STEAK, triple cooked chips, slow roasted garlic, truffle mushrooms, watercress (Supp £8.00)

SMOKED HADDOCK, SWEET POTATO & CHIVE FISHCAKES, peas & pancetta à la française, hollandaise

HERB CRUSTED HAKE FILLET, summer cassoulet, haricot blanc, pimento peppers (Supp £1.00)

DEXTER BEER FED BEEF BURGER, pretzel bun, green kraut, tomato, lettuce, Swiss cheese, skin on fries

"MOVING MOUNTAINS" 100% PLANT-BASED VEGAN BURGER, pretzel bun, field mushroom, chimichurri, gem lettuce, tomato, skin on fries (VG)

SWEET POTATO GNOCCHI, spinach, balsamic borettane onions, basil pesto (VG/GF)

THE TOWNHOUSE SALAD, baby spinach, candied pecans, vegan feta, quinoa, avocado, strawberries, carrot, lime vinaigrette (VG)

Add grilled dry aged steak, king prawns or roasted chicken £5.00 each



S I D E S & S A U C E S

CAULIFLOWER CHEESE £4.50

LOBSTER BISQUE MACARONI CHEESE, Parmesan crumb £5.00

STEAMED & BUTTERED CABBAGE, LEEKS & PEAS (GF) £3.50

CREAMED SPINACH, Gruyère (V, GF) £4.50

BEER BATTERED ONION RINGS £4.00

**ROCKET, PARMESAN, SEMI DRIED TOMATO
& RED ONION SIDE SALAD (GF) £3.50**

SKIN ON FRIES £3.00

TRIPLE COOKED CHIPS £3.50

TRUFFLE & PARMESAN FRIES £4.50

SAUCES £1.50 - Peppercorn, House Gravy, Stilton or Chimichurri

D E S S E R T S

WARM TREACLE TART (V)

Raspberry compote, milk ice cream

BAILEYS CREAM CHEESECAKE

Chocolate soil, honeycomb ice cream

CHOUX BUNS

Crème patisserie filling, Belgian chocolate fudge sauce, toasted hazelnuts

VEGAN MANGO BAKED ALASKA

Lemon curd

THE TOWNHOUSE CHEESEBOARD (Supp £2.00)

Oxford blue, Cotswold brie, Winterdale Cheddar & Ragstone goat's cheese,
damson & sloe gin conserve, artisan crackers, grapes, apple

ICE CREAM

Two Scoops (Additional scoop supp £2.50)

Experience the taste & quality of Purbeck ice cream, 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 - No gluten containing ingredients