

Sunday Menu

Served 12pm - 8pm

MORSELS

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 GIRAFFA
OLIVES (VG) £4.00**

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



SMALL PLATES

SOUP OF THE DAY (V) £5.50

Artisan bread
Ask your server for today's flavour

**SMOKED SEVERN & WYE MACKEREL
PATÉ £7.25**
Lemon crème fraiche, sourdough toasts

SCALLOPS OF THE DAY £11.95
*Please ask your server or see the blackboard
for today's option*

HALLOUMI FRIES (V) £6.00
Jalapeño ketchup

**ROASTED BABY
AUBERGINE (VG, GF) £7.25**
Miso dressing, coriander, pickled ginger

T O S H A R E

CHARCUTERIE BOARD £16.50
Serrano ham, spicy chorizo, Milano salami, ham hock terrine, cornichons,
grilled bread, garlic butter, marinated olives

**GARLIC & ROSEMARY STUDDED
CAMEMBERT (V) £12.50**
Artisan toasts, damson & sloe gin conserve



ROASTS

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 £17.00**
Yorkshire pudding

**ROASTED FREE-RANGE
CHICKEN £16.00**
Pigs in blankets, bread sauce

**ROASTED LOIN OF
GLOUCESTER OLD SPOT
PORK £16.50**
Crackling, sausage & sage stuffing

TRIO OF ROASTS £19.00
With all the trimmings



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.*

KING PRAWN & CHORIZO LINGUINE, garlic, chilli, lemon, olive oil **£16.50**

10oz DRY AGED SIRLOIN STEAK, triple cooked chips, slow roasted garlic, truffle mushrooms, watercress **£23.50**

SMOKED HADDOCK, SWEET POTATO & CHIVE FISHCAKES, peas & pancetta à la française, hollandaise **£14.50**

HERB CRUSTED HAKE FILLET, summer cassoulet, haricot blanc, pimento peppers **£18.00**

DEXTER BEER FED BEEF BURGER, pretzel bun, green kraut, tomato, lettuce, Swiss cheese, skin on fries **£13.50**

"MOVING MOUNTAINS" 100% PLANT-BASED VEGAN BURGER, pretzel bun, field mushroom, chimichurri, gem lettuce, tomato, skin on fries (VG) **£12.95**

SWEET POTATO GNOCCHI, spinach, balsamic borettane onions, basil pesto (VG/GF) **£12.50**

THE TOWNHOUSE SALAD, baby spinach, candied pecans, vegan feta, quinoa, avocado, strawberries, carrot, lime vinaigrette (VG) **£9.50**

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



SIDES & SAUCES

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**

STEAMED & BUTTERED BROCCOLI (V, GF) £4.00

SKIN ON FRIES £3.00

TRIPLE COOKED CHIPS £3.50

TRUFFLE & PARMESAN FRIES £4.50

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

DESSERTS

WARM TREACLE TART (V) £6.50

Raspberry compote, milk ice cream

BAILEYS CREAM CHEESECAKE £6.50

Chocolate soil, honeycomb ice cream

CHOUX BUNS £6.50

Crème patisserie filling, Belgian chocolate fudge sauce, toasted hazelnuts

VEGAN MANGO BAKED ALASKA £6.50

Lemon curd

THE TOWNHOUSE CHEESEBOARD £11.95

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

ICE CREAM

One Scoop **£2.50** Two Scoops **£4.50** Three Scoops **£5.50**

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



S U N D A Y M E N U



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