

-MENU-

-SHARERS-

Selection of British cured meats, homemade chutney & fresh bread	15.95
Selection of local cheese, onion & olive chutney, oatcakes	14.95
Selection of cured and smoked salmon, pickled cockles & clams, moules mariniere, fresh bread	16.95

-STARTERS-

Soup of the day, warm crusty bread & butter	6.00
Lobster Bisque, mussels, garlic croutons	6.95
Cod Brandade, sweet pepper coulis, truffle oil	7.75
Fillet steak tartare, quails egg, watercress	9.95
Three cheese souffle, grain mustard cream	7.50
Cured salmon, pickled cucumber, peppered crème fraiche	7.95
Crispy tender stem broccoli, black garlic & goats cheese crumb	6.75
Moules Mariniere, fresh bread	7.25 – 14.50

-MAINS-

Roast figs, goat's cheese & honey, cider & bramley apple chutney, winter vegetable roulade	15.50
Beef burger, chorizo & rarebit topping, brioche bun, pommes frites, homemade coleslaw	14.50
Townhouse fish stew, bass, salmon & mussels, rouille & croutes	17.95
Tempura battered sea bass fillet, pommes frites, wasabi & cucumber mayonnaise, pea puree	16.95
Corn fed chicken supreme, creamed cabbage with pancetta, sautéed new potatoes	15.50
Pigs cheeks, red wine & thyme sauce, root vegetables	15.95
Minute steak, pommes frites, house salad, café du paris butter	18.95
Fish of the day	Market Price
Fillet of beef wellington, bone marrow, chantenay carrots & greens	28.00

-SIDES-

Roast root vegetables 3.50 Pomme frites 3 Seasonal vegetables 3.5 Mixed salad 3 Buttered new potatoes 3.5

-SWEETS / CHEESE-

Lemon posset, fresh berries, fennel & almond biscotti	7.50
Chocolate pot, wild berry compote, sweet crème fraiche	7.50
Pear tart tatin, vanilla ice cream	7.50
Bakewell tart	7.50
Selection of ice-creams	6.50
Selection of local cheeses, onion & olive chutney, oatcakes	9.25
