

# -MENU-

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## -SHARERS-

Selection of British cured meats & local cheeses, homemade chutney & oat cakes	17.95
Home cured salmon, peppered mackerel pate, & potted shrimp, pickles, herbed cream & oatcakes	18.95

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## -STARTERS-

Lobster Bisque, mussels, garlic croutons	6.95
Heritage tomato tart tian with caramelized shallots & garlic oil	7.75
Fillet steak tartare, egg yolk, watercress	10.95
Devilled chicken livers, lambs lettuce & a balsamic cream	7.50
Grilled mackerel fillet, watermelon, walnut & radish salad, horseradish cream	7.95
Moules Mariniere, fresh bread	7.25 – 14.50

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## -SALADS-

Traditional Cesar salad, poached egg, crisp cured ham	14.95
Heirloom tomato & burrata salad, basil oil & balsamic onions	13.95
Seared tuna salad Niçoise	15.50

## -MAINS-

Fresh parpadelle pasta with brocolli & Oxford blue cheese, toasted pine nuts	14.95
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
Crispy chicken, asparagus & tenderstem brocolli, peanut dressing	16.50
Pork tenderloin, braised belly & rib, black garlic barbeque sauce, fondant potato, asparagus	18.95
10z ribeye steak, pommes frites, wild mushrooms, veal stock jus	23.00
Fish of the day	Market Price

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## -SIDES-

Seasonal greens 3.50 Pomme frites 3 sauteed spinach & wild mushrooms 3.5 Mixed salad 3 Buttered new potatoes 3.5

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## -SWEETS / CHEESE-

Citrus granita, passionfruit & prosecco sauce	7.50
Trio of chocolate, white chocolate & raspberry brownie, milk chocolate pot, dark chocolate mousse	7.50
Bakewell tart, cinnamon crème anglaise	7.50
Selection of ice-creams	6.50
Nose of cheese of your choice, & a glass of sweet wine	9.25

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