

Sunday Menu

At the Townhouse

To share

- Olives £3.50 (V)
- Rustic Bread £3.50 (VA)(GFA)

Confit garlic, butter

- Box Baked Camembert £15 (VE)

House chutney, rustic bread

Sides

- Deep fried Macaroni bites £4.50 (VE)

Spiced BBQ dip

- Frickles £4.90 (VA)

Sweet chilli mayo

- Grilled Sweetcorn Comb £3.50 (VE)

Sriracha mayo

- Loaded Fries £7.95

BBQ pulled pork, crispy onions, cheese, jalapeño

- Breaded King Prawns £3.50

Thai dip

- Sweet Potato Fries £3.50 (VE)(GFA)

Parmesan

- Onion Rings £3.50 (V)

Sunday Roast

- Beef £17.95 (GFA)
- Chicken £16.95(GFA)
- Pork £15.95 (GFA)
- Nut roast £14.95 (VE)

All served with roast potato, root vegetable, broccoli, cauliflower cheese and yorkie

Starters

- BBQ Chicken Wings £8.50 (GF)

Tomato salsa, aioli

- Breaded King Prawns £7.70

Sweetcorn, melon, watercress, Thai sauce

- Crispy Duck salad £9.20/£18 (GF)

Carrot ribbons, cucumber, melon, plum sauce, sesame seeds

- Burrata £8.50 (VE)(GF)

Pesto marinated vine tomato, salad & truffle oil

Mains

- Townhouse Signature Salad £12.95 (VE)(GF)(V)

Quinoa, avocado, tomatoes, beans, poached egg

Add: chicken £4.50

- Veggie Burger £13.95 (VE)(V)(GFA)

Confit mushroom, roast pepper, watercress, cucumber, onions, fries

Add: Cheese £1.00

- Aubrey Allen 28-day Dry Age Burger £14.95 (GFA)

Maple glazed bacon, cucumber, watercress, onion, fries

Add: Cheese £1.00

- Beer Battered Fish Of The Day £MP

Tartar sauce, garden peas, fries.

Desserts

- Ice-cream £6.95 (VE) (VA)

Bourbon vanilla, rum & raisin, rocky road

- Classic Brulé £7.50 (GF)(VE)

Berry compote

- Strawberry Chocolate Brownie £8.50 (VE)

Bourbon vanilla ice-cream, berry compote

- Nose of camembert £9.50 (VE)(GFA)

House chutney, grapes, toasted bread,

(V) Vegan

(VA) Vegan Adaptable

(VE) Vegetarian

(GF) Gluten free

(GFA) Gluten free Adaptable

Wine List

125ml

175ml

bottle

Sparkling

Ca' del Console Prosecco Extra Dry

7.00

30.00

Champagne Testulat Carte D'Or Brut

11.00

50.00

White

Candidato Blanco, Viura, Spain

3.70

4.65

18.50

Trebbiano, Villa Rossi, Rubicone, Italy

4.40

5.50

22.00

Chardonnay Reserva, Morandes Pionera, Chile

4.80

6.00

24.00

Pinot Grigio, Terre Del Noce, Mezzacorona, Italy

5.20

6.80

26.00

Muscadet Cuvee, L'Orgine, Domaine De La Foliette, France

6.00

7.50

30.00

Sauvignon Blanc, Buitenverwachting, South Africa

6.10

7.65

30.50

Rose

Mannara Pinot Grigio Rose, Italy

4.50

5.65

22.50

Dimarine Provence rose, France

5.60

7.00

28.00

Red

Tempranillo, Candidato Tinto, Spain

3.70

4.65

18.50

Primitivo, Visconti della Rocca, Puglia

4.80

6.00

24.00

Merlot Reserva, Morande Pionera, Chile

5.20

6.80

26.00

Montepulciano d'Abruzzo, Umani Ronchi, Italy

5.80

7.25

29.00

Malbec, 1895 by Norton, Argentina

5.60

7.00

28.00

Pinot Noir, Revelation, Badet Clement, France

6.40

8.00

32.00

See our specials for our wines of the week

