

TOWN HOUSE

TO START

Chilled summer gazpacho
with feta, mint & cucumber VE £10.5

Grilled tiger prawns
with sweetcorn salsa £17.5 small £28 Large

Pan-fried gnocchi
with basil, pine nuts & mascarpone formaggio V £18.5

Trealy Farm Monmouthshire bresaola
with parmesan, rocket & olive oil £15

Buffalo milk burrata,
Isle of Wight tomatoes, basil dressing & toasted focaccia V £16.5

Sea Bass ceviche
with baby corn, avocado, lime, chilli & corn tortillas £16.5

Courgette fritti with citrus mayonnaise VE £13.5

MAINS

Whole Dover Sole grilled or meunière £46

Chicken Milanese with capers, rocket & parmesan £28

Miso glazed black cod with bok choy & soy dashi £30

Grilled Scottish salmon fillet with Jersey Royals & hollandaise £26.5

Atlantic prawn linguine with cherry plum tomato, chilli & lemon £27

Black Angus Grass-fed 230g Sirloin steak with Cafe de Paris butter, fries & side salad £42

Belgian Blue 28 day aged Rib Steak £85

to share with confit tomatoes, wild mushrooms, hand cut potatoes & bearnaise

SIDES

Potatoes: fries VE £6 / triple cooked chips VE £6.5 /

Jersey Royals V £6.5

Spinach: steamed VE £6.5 / buttered V £6.5 / olive oil VE

£6.5

Isle of Wight tomatoes, basil & balsamic caviar VE £7.5

Summer beans & hazelnuts V £6.5

Mixed roast squashes with crumbled feta & salsa verde V/

VE £6.5

Steamed tenderstem broccoli & romesco VE £7.5

V Vegetarian | VE Vegan | GF Gluten free | V/VE Vegan upon request | FR Free range

Some of our dishes contain allergens/intolerances. If you or a member of your party require any further information, please ask your server for more information. Inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.