

# TOWN HOUSE

## TOWN HOUSE DINNER

### TO START

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

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

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

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### MAINS

Whole Dover Sole grilled or meunière £46

Chicken Milanese with capers, rocket & parmesan £28

Grilled Scottish salmon fillet with Jersey Royals & hollandaise £26.5

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

Home-made spinach gnocchi with basil, pine nuts & mascarpone formaggio V £18.5

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### 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

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 Jermy 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.