

# TOWN HOUSE

## TO START

- Carlingford Lough oysters *with champagne mignonette* 3/£12.50 6/£25  
Cauliflower veloute *with blue cheese scone* £8.50  
Buffalo milk burrata *with roasted vine tomatoes & basil pesto* V £15  
Classic prawn cocktail *with Mary Rose sauce* £15.50  
Baked Cheltenham beets *with Golden Cross & Dijon vinaigrette & walnuts* V/VE £16  
Suffolk smoked salmon *with lemon, creme fraiche & granary bread* £16  
Pan-fried potato gnocchi, *roasted organic squash, crispy sage & pine nuts* V £14.50

## SALADS

- Classic Caesar salad *with baby gem, rosemary croutons & anchovy dressing* £13  
Raw cauliflower tabbouleh *with golden raisins, soft herbs,  
pomegranate & preserved lemon* V £13.50  
Endive salad *with Cashel Blue, pear, walnut & wholegrain dressing* V £12.50  
Fragrant herb salad *with smoked chicken, peanut, chilli & coconut* £16

*Add: grilled chicken* £8 / *grilled tiger prawns* £7  
*avocado* £3.50 / *grilled halloumi* £5

## MAINS

- Whole Dover sole *on or off the bone, grilled or meunière* £42  
Devonshire corn-fed chicken breast *with Belam Farm squash, pancetta & salsa verde* £25  
Grilled organic Scottish salmon fillet *with lemon & herb butter* £24  
Slow-cooked Moroccan lamb tagine *with spiced couscous, olives & preserved lemon* £27  
Roasted cornish cod fillet *with shellfish mash & beurre blanc* £30  
Massaman tiger prawn curry *with pak choi, holy basil & cashews* £24  
Roast saddle of Scottish venison *with braised red cabbage, fondant potato  
& sour cherry sauce* £37  
Linguine *with Woodland Farm mushrooms & Wiltshire truffle* V £ £24  
28-day dry-aged 230g Ribeye steak & fries £34  
Grass-fed 170g Hereford Fillet steak & fries £39  
*Bearnaise or peppercorn sauce*

## SIDES

- Baby spinach, blue cheese & walnut salad V £6  
Potatoes; fries, hand-cut chips  
or heritage V/VE £5.50  
Sprouting broccoli, chilli, garlic & lemon VE £6.50  
Buttered rainbow kale V £6  
Mixed heritage chantenay carrots VE £5.50  
Lancashire organic sprout tops & bacon £5.50  
Steamed spinach; buttered, creamed  
or olive oil V/VE £6

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

*Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. Inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.*