

TOWN HOUSE

À LA CARTE

12pm - 9:30pm

STARTERS

- Beef Carpaccio, *rocket & Parmesan salad, balsamic glaze* £18
- Superfood Salad, *spinach, broccoli, edamame, chia, sesame & chilli* **VE** £17
- Tuscan Artichoke Salad, *chickpeas, red onion, Datterini tomatoes, basil & herb vinaigrette* **V** £19
- Dressed Dorset Crab, *cucumber, apple & homemade Guinness bread* £18
- Pan Fried Diver Scallops, *spicy mango salsa & orange* £20
- British Burrata, *heritage tomatoes, pesto & focaccia crostini* **V** £17
- Gazpacho Soup, *piquillo pepper & cucumber salsa* **V** £11

MAINS

- Dover Sole, *grilled or meunière* £46
- Chicken Milanese, *rocket & Parmesan salad* £28
- Tiger Prawns, *samphire, harissa & lime* £18/£28
- Fillet of Black Cod, *miso glaze, pak choy & sticky jasmine rice* £32
- Homemade Fettuccine, *crayfish, tomato & vodka broth, basil* £31
- Gressingham Duck Breast, *carrot purée, pomegranate & sweet jus* £30
- Summer Squash Risotto, *pine nuts, mascarpone & Pecorino* **V** £26
- Scottish Panfried Salmon, *Jersey royal potatoes & béarnaise sauce* £31
- Grass-fed Black Angus 8oz Sirloin £35 | 6oz Fillet £39
Béarnaise or peppercorn sauce & fries

SIDES £6

- Fries **VE** | Chunky Chips **VE** | Sweet Potato Fries **VE**
- Honey Glazed Heritage Carrots, *summer herbs* **V**
- Tenderstem Broccoli, *harissa & lemon zest* **VE**
- Spring Cabbage, *chilli & sesame* **V**
- Steamed Jersey Royal Potatoes, *herbs* **VE**
- Baby Gem Salad, *shaved radish & basil cress* **VE**
- Spinach: *steamed* **VE** | *buttered* **V** | *olive oil* **VE**

DESSERTS £12

- Crème Brûlée, *strawberries & shortbread* **V**
- Summer Berries Pavlova, *whipped Montebourg cream* **V**
- Island Dark Chocolate & Honeycomb Fondant, *vanilla ice cream* **V**
- Roasted Apricot, *lavender mascarpone cream & apricot vinaigrette* **V**
- Pineapple & Passion Fruit Salad, *pineapple chips & sorbet* **V**
- Herefordshire English Strawberries, *pouring cream & vanilla ice cream* **V**
- Paxton & Whitfield Cheese Selection, *oat crackers & homemade apricot chutney* **V** | £4 supplement

[Allergens on reverse](#)

TOWN HOUSE

V Vegetarian | VE Vegan

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. 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. Our fish is a prime Scottish sustainable salmon fillet, cured and smoked by Chapel and Swan at their smokehouse in Exning, 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. We use Bailies Coffee, an ethical, and sustainable roastery from Belfast, Northern Ireland, which sources coffee directly from their farming partners, and promotes the finest quality.