

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
Dressed Dorset Crab, *celeriac remoulade & homemade Guinness bread* £18
Pan Fried Diver Scallops, *creamed celeriac & Granny Smith apple* £19
British Burrata, *heritage tomatoes & orange basil dressing* **V** £17
Soup of the Day **VE** £11

MAINS

- Dover Sole, *grilled or meunière* £46
Chicken Milanese, *rocket & Parmesan salad* £28
Tiger Prawns, *samphire & green chilli butter* £18/£28
Fillet of Black Cod, *miso glaze, pak choy & sticky jasmine rice* £32
Gressingham Duck Breast, *carrot purée, pomegranate, red wine & pomegranate jus* £30
Homemade Linguine, *Dorset crab, chilli, lemon & datterini tomatoes* £31
Pea & Asparagus Risotto, *watercress & Gorgonzola* **V** £26
Grass-fed Black Angus 8oz Sirloin £35 | 6oz Fillet £39
Béarnaise or peppercorn sauce & fries

SIDES £6

- Tenderstem Broccoli, *harissa & lemon zest* **VE**
Savoy Cabbage, *wholegrain mustard & honey* **V**
Gem Heart Salad, *tomato, avocado, mimosa dressing* **VE**
Roasted Asparagus, *balsamic dressing & Parmesan* **V**
Spinach: steamed **VE** | buttered **V** | olive oil **VE**
Fries **VE** | Chunky Chips **VE** | Sweet Potato Fries **VE**

DESSERTS £12

- Crème Brûlée, *poached rhubarb & shortbread* **V**
Paris Brest, *caramelised hazelnuts, praline & cream* **V**
Island Dark Chocolate & Orange Fondant, *orange sorbet* **V**
Rhubarb & Strawberry Almond Crumble, *vanilla ice cream* **V**
Glazed Pear, *yoghurt ice cream, gavottes & honey vinaigrette* **V**
Paxton & Whitfield Cheese Selection, *oat crackers & homemade apricot chutney* **V** £16

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. 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. A discretionary service charge of 12.5% will be added to your bill.